SULORIA PITZER'S Secret



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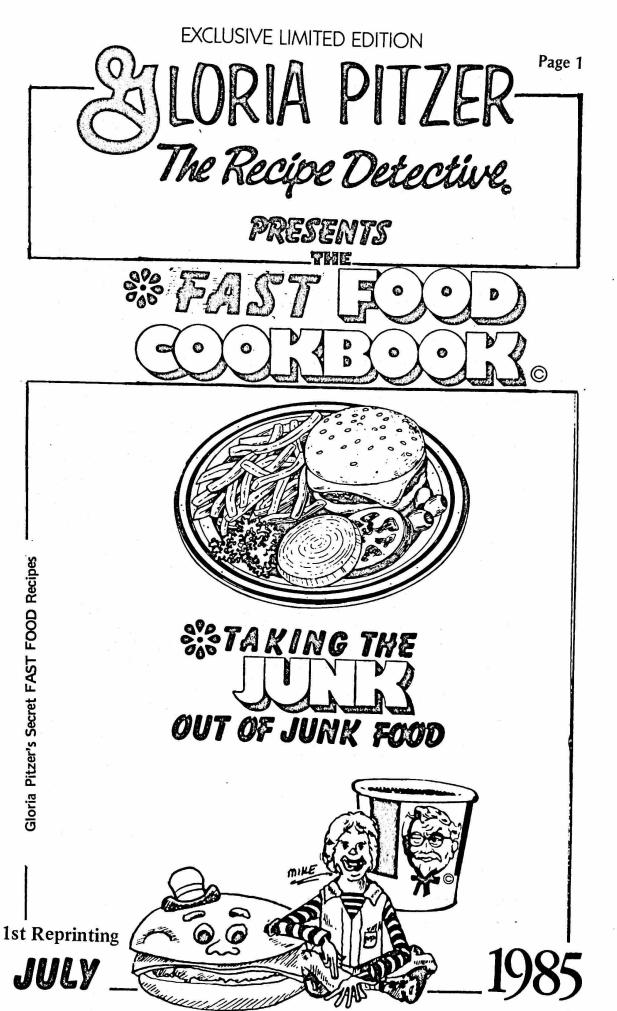
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ARTWORK AND DESIGNS by the author, Gioria Pitzer. Doodlings & drawings also by the author. Mistakes in either composition or spelling also by the author with apologies to all. (To err is human, but to mess it up completely, takes a computer!)

New recipe books & special edition folders are being added to our list every year, so for a list of what is currently available please send us a self-addressed, stamped envelope to the address given below:





A Reprint of the original Secret Fast Food Recipes

Donahue Show Brings One Million Letters

CHICAGO - In July of 1981 when Phil Donahue's staff read about Gloria Pitzer's recipes in the Chicago newspapers, they invited her to appear as a guest. She spent an hour on camera, preparing some of her most requested recipes for The Donahue Show. That particular show was televised in reruns for several months, during which time Paul and Gloria Pitzer received over one million letters from enthusiastic viewers wanting to know how to get her recipe books! If you have ever seen one million letters, arriving in trays of ten to fifteen thousand A DAY, you have an idea of how the Pitzers felt as they responded to their fans, and consequently, found their Cottage Publication operation overburdened with more business than their family set-up was geared to handle. They returned over half a million orders, unable to keep up with the demand, and took a year's rest to revamp their enterprise. Now with two revised recipe books, the Pitzers are back in operation, but will continue to decline the offers made to them by Good Morning America, People Magazine, even New York publishers, wanting to publicize the Pitzer's family enterprise. They work now exclusively with newspapers and radio broadcasting. And they like it that wav!

Simplifying their operation even further, Paul and Gloria Pitzer continue to make their unique recipe books available only by mail from their address. They will not distribute the books through book stores, which would entail more personnel and the problems of collections and complaints.

The critics claimed the interest in this kind of restaurant food was a passing fancy. It wouldn't last, they insisted!



Almost 20 years of enthusiastic public interest in Fast Food Restaurants tells us that this style of cuisine is here to stay!



milation

DO-IT-YOURSELF. FOR THE HOME COOK

Why would anyone want to make a hamburger at home that tastes like McDonald's? Not everybody would! However, everybody would! However, those of us who do want to imitate the popular fast food menu items so that they taste at home the way they do when we have them "out", will find that the recipes I have developed in this collection, for such dishes will offer a refreshing change.

MOST HAMBURGERS at home turn out to taste and look like meatball sandwiches. The franchise hamburger, however, will be thinner than most homemade burgers, allowing more room for the ample garnishings of lettuce, tomato, pickles, relish, onions on that sesame seed bun that McDonald's tempts us with in their extensive advertising of their own fine products.

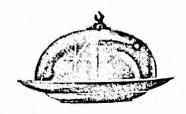
Depending on what franchise you favor, you can imitate the method at home to reproduce The White Castle, The Big Mac or "Quarter Pounder" of their world-fame, or you can recreate Wendy's Hot-And-Juicy, "fresh" ground beef—n-o-t frozen. You can even bring back memories with the Detroit area's Totem Pole Big Chief Burger, or the Mackus Hamburger of the early 50's from the Palmer Park area North of Detroit.

"Imitation is a sincere form of flattery," as Coulton said a hundred years ago. . .but I might add IMITATION is also the sincerest form of competition!

There are several reasons for imitating at home what you can just as easily buy "out". (1) is It will probably economics. cost less at home. (2) the fun of accepting a challange . . . and (3) knowing exactly what your own foods contain, where in the restaurant field, the exact ingredients and specific amounts of each ingredient, are never published on the menus nor on the wrappers of franchise There is still another foods. reason for the imitation, for many people like to identify with success and surely the 11 billion hamburgers sold by McDonald's proves that the public endorses their products. A big company of any success also realizes and admits that not everyone is going to eat EVERY meal in restaurants —whether it is a fast food or family-type franchise, or one of the "better" restaurants.

When you do eat at home, what better advertising for a restaurant than to have their product imitated by a satisfied customer in the privacy of their own kitchen.

The imitation of the restaurant favorites is not a complicated cooking experience as are some of the more elaborate gourmet creations that attempt to duplicate expensive and elegant dishes from restuarants that only the prosperous can afford to dine at.



PAKE AT HOPPIE RECIPES

TRADEMARKS ARE LANDMARKS as well as protective identifications of our American products and services. We recognize those that stand for quality and offer our purchasing power as an indication of lovalty to having been previously satisfied by them. In our lifetime, trademarks have changed, products with which we have been familiar and even pleased, have been changed -improved in some cases - but the buying American in the market place relies on past experiences and testimonials to influence their purchases.



In the Food Industry alone, we can remember trademarks and company names that we will never see again - like Greenfields and Northwood Inn of Detroit, Hedges' Wigwam and Ted's Drive-In, Singing Sam's, The Dixie Drive In, Twin Pines Milk and The Mill's Bakery, Silvercup Bread, Tastee Bakery, Mallow Rolls Ice Cream, Triple Dip Cones and Adding Machine Paper Candies. Those were the days of Jack Armstrong, the all American Boy, and of Buster Brown who lived in a shoe, with is dog who lived in there, too - and for the life of me, I cannot remember his dog's name.

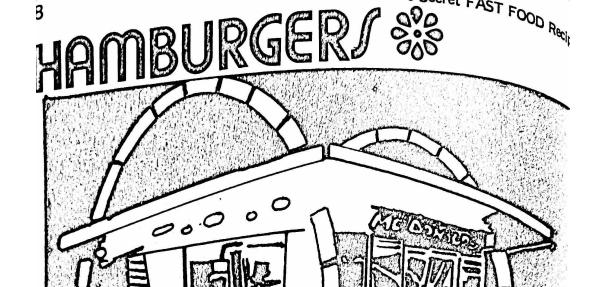
But the point I am trying to make to you, before we get into the famous foods of the restaurant and grocery industry, is, that trademarks are like badges of honor. They make up the history of our food and services traditions and preferences. We want to share in their success, but their secrets have been closely guarded by protective corps of corporate chieftans who know that they cater to a fickle public. They must work hard to keep ahead of their competition.

In my investigations of the more pleasing products of the food industry, I have found that the key to their individual successes have regarded customer satisfaction and quality of their offerings as their first prioity.

These we attempt to imitate in the spirit of sincere flattery. We compliment them by wishing to copy at home what they have produced for us in the market place.







McDonald's wasn't the first company to create a fast food concept but by far it was the most recognized and the most profitable in the industry. While fast food has taken it on the chin for every conceive able infraction of culinary achievement, that the critics an possibly contrive, McDonald's still comes out on top!

BIG MATCH ATTACH 33

This is the double decker, at-home-hamburger recipe that promises you will shock the socks off everyone who tries your improvisation of the famous Golden Arches very own Big Mac.

2 all beef patties Special Sauce

Lettuce

Cheese

Onions **Pickles**

On A Sesame Seed Bun

Match

Sear the patties in a bit of oil on a hot griddle, both sides to medium well. Place patties each on bottom halves of buns. To each of these add a few tablespoons of Special Sauce, then lettuce, cheese, onions, pickle & assemble 1 atop the other, placing top of sesame seed bun on top of this. Serve at once to anyone having a Big Match Attach!

SPECIAL SAUCE

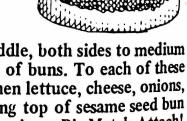
1 cup Miracle Whip Salad Dressing 1/3 cup creamy French Dressing 4-cup sweet pickle relish

1 TB sugar

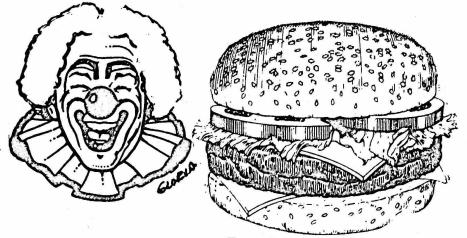
1/4-tsp pepper

1 tsp dry minced onion

Stir all ingredients together with spoon, as listed. Makes 2 cups sauce Keeps up to a make the specie it. Keeps up to a week if refrigerated & well covered. Do not freeze it.



Come close...



THE ART OF CREATING AN ILLUSION

SOS EATING OUT AT HOME

HAMBURGERS AT HOME

Use only ground round. Allow 14-lb per person. Shape that much into 2 thin patties (& I use the lid to an 8-oz margarine cup in which to shape the patties). Press ham-burger into lid evenly. Makes it very flat & uniform in size. It drops right out when you bend the lid a bit. Place each patty on an accomodating square of waxed paper, stacking these in a coffee can, with a tight fitting lid. Freeze them this way to use within 3 months, removing only as many patties as you need at a time. Lightly oil a flat grill, the kind you would ordinarily use for making pancakes. I have one that I use for nothing else BUT hamburgers, which I carray in Pam hamburgers, which I spray in Pam when I've washed it each time it is used, and store it in a plastic bag until I use it again. Get the grill HOT and sear each patty quickly in about 1 TB oil —turning only once to sear the other side. Then depending on the degree of doneness, adjust heat to medium-low for additional cooking. Do not use a skillet with collared sides or you'll trap in vapors, moisture and you will be "frying' the hamburgers, rather than searing them, thus making them tough!

totem pole -

BIG CHIEF BURGER

1-lb ground round (no substitute)
1 TB beef bouillon powder
1/2-tsp onion powder
1/4-tsp pepper
1 TB oil

4 round onion rolls, sliced

Combine all but the rolls in bowl mixing thoroughly. Divide into 4 equal portions and shape into patties that will perfectly accomodate the size of the rolls. Sear the patties on lightly oiled very hot grill or griddle, turning once, and cooking to medium-well. Place patties on bottom half of the rolls and spread each patty with 2 or 3 TB of Totem Pole Sauce (see Index). Add a little shredded lettuce and a slice of tomato and onion. Cover with top half of rolls and serve at once, For 4.

BIG BUY DOUBLE DECKER HAMBURGER -

Divide 1-lb ground chuck into 8 equal portions and shape into patties, keeping each quite thin. Sear briskly on lightly greased hot grill or griddle, turning only once, till medium well. Arrange each patty on bottom half of hamburger buns. Apply 2 or 3 TB of Big Buy Hamburger Sauce (see Index) to each patty and then arrange a little shredded lettuce each. Place one atop the over other & a slice of American cheese over the top patty. Apply top of a hamburger bun and serve at once. Makes 4 double-deckers. (Pickles are optional).

western bressing

1/2-cup Heinz chili sauce 8-oz bottle Italian Dressing

Combine all 3 ingredients with electric mixer on high speed, or put through blender on high speed 1 minute. Refriterate, tightly covered to use in 8 weeks. 21/2-cups.

1000 ISLAND

1/3 cup ketchup 1/3 cup applesauce 1/3 cup sweet pickle relish 1 TB sugar or Sprinkle Sweet 1/2-tsp season salt or Mrs. Dash 1½-cups mayonnaise

Mix all together well. Makes about 21/2-cups. Refrigerate tightly covered. Use in 4 wks.

BIG BUY SAUGE

1 cup mayonnaise 1/4-cup Heinz Chili Sauce 1/4-cup ketchup 3 TB sugar ½-cup pickle relish, & do not drain Dash garlic salt

Stir all ingredients together with fork. Refrigerate in covered container to use within 2 weeks. Makes about 2 cups. (Recipe may be divided in half.).

OTEMPO

1½-cups mayonnaise 1/3 cup ketchup 1/3 cup applesauce 1/3 cup sweet pickle relish

(not too much of the juice) Dash pepper

1/2-tsp season salt 1 TB sugar

Mix all ingredients together with spoon, combining well. Refrigerate in covered container to use in 30 days. Makes 2½-cups dressing.

Gloria Pitzer's Secret FAST FOOD Resign

HIGH ENDS Ketchup.

141/2-oz can stewed tomatoes ¾-cup light vinegar 4 tsp season salt 1/2-tsp cinnamon 2 TB cornstarch 6-oz can tomato paste 3/4-cup packed brown sugar 2 tsp onion powder 1/4-tsp powdered cloves 2 TB butter or margarine

Put it all as listed, into your blender. Blend high speed for 2 to 3 mins - turning off motor to scrape down sides of blender container several times till very Pour it into 21/2-qt smooth. saucepan. Cook on medium, stir. ring constantly just till mixture comes to a boil. AT ONCE take it off the heat. Let it cool in pan till lukewarm. Pour into quart jar or refrigerator container. Cap it tightly. Use within 6 weeks, Freeze to use in a ywar. (1-Quart).

1/2-cup light vinegar 1½-tsp salt 1/4-cup flour 1½-tsp turmeric 1/4-cup margarine 1 egg ½-cup water 1/2-tsp dry mustard ¹/₄-cup sugar

as listed, ingredients, Put all speed, high blender, about 2 mins or till smooth through Pour into 2-qt saucepan. Cook, stirring constantly over medium heat till it looks like a pudding smooth & thickened. Remove from heat at once at that point & let cool to lukewarm. Refrig erate in covered container to use within 2 months. Makes 1 cup.

White Tassles_©

In my Better Cookery
Cookbook, pages 16 and
17, I give you all of the
background on this very
special, unique food system.

When Gail Turley, Director of Advertising and Public Relations for White Castle Systems, in their Columbus, Ohio offices praised my recitation of the early days of Billy Ingram's experiences in founding The White Castle System I was pleased to be able to share even more information with my family of readers. Here is my version of their unique product.

1/4-cup dry minced onions 1/4-cup hot tap water

2¹/₄-lbs (approx) ground round 3¹/₂-oz jar babyfood strained beef 2/3 cup canned beef broth (about half of a 10-oz can)

10 HOT DOG buns each cut into 2 equal portions

2 thin slices dill pickle for each hamburger prepared Mustard to taste (optional) Sliced American Cheese (optional)

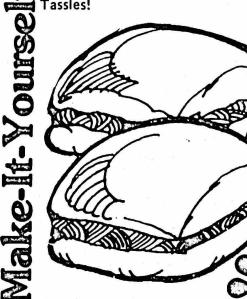
Soak the dry minced onions (although the dry "chopped" works better if available) in the hot tap water in small custard-type cup for about 10 minutes. Meanwhile mix together the ground round, babyfood strained beef (or use strained veal), the canned beef broth till thoroughly combined. Pack meat mixture into 1/4-cup measuring cup. Drop each into small plastic sandwich-size bag & flatten into patty inside the bag, with palm of your hand. Stack in coffee cans with tight fitting lids, or other similar container to freeze & use as needed within six months.

ESTABLISHED IN 1921

HOT COFFEE ()

HAMBURGERS!

TO PREPARE PATTIES, lightly oiled or Pam-sprayed griddle or grill to sear patties, each 'side till well-done. As patties are 🔨 being seared on one side, before ? you turn them the first time, make 3 or 4 small holes through; center of patties with handle of table knife or spatula, which allows beef to cook more evenly. Drop a few drops cooking oil on gi'ddle and then a TB at a time f the onions, which by then have absorbed all of the water in which they were soaking. Arrange seared patties and i a spoonful of seared onions on bottom portion of half of the hot dog buns. (Patties should fit just beautifully, as they are very, very small.) Add slices of dill pickle and mustard if you wish -or American cheese and then top part of bun to serve immediately. Makes 20 White Tassles!



TRULY PROFESSIONAL

GOURMET reproductions from the very expensive restaurants require more time to duplicate, more ingredients than the pantry shelf chef might be apt to have on hand, than a simple franchise dish or grocery product might require.

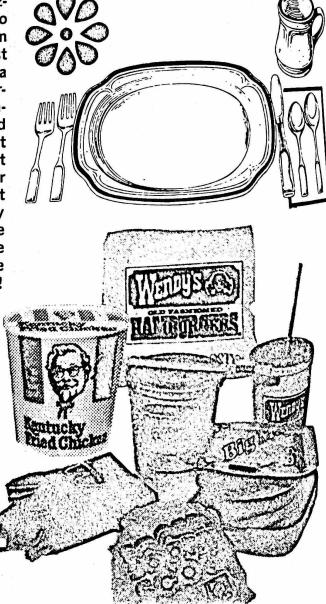
This kind of cooking appeals love to surprise their grandto every age. children with such foods, so that the youngsters can say "Let's go to Grandma's on Sunday because she can make her own Big Macs and bake her own Oreo Cookies", instead of the same old complaints of "Do we h-a-v-e to eat at Grandma's? We hate lima beans and meatloaf!"

THE CRITICS are always amazed that there are people who would want to make in their own kitchens, what they could just as easily go out to buy at a franchise restaurant or a supermarket deli counter. I am constantly asked why anyone would want to make a hamburger at home the way they are made at McDonald's or Burger King's or Wendy's, as if those were not worth imitating, but then why have they grown to become the three leading franchises in the restaurant buisness around the w-o-r-l-d? To each his own!

I MUST EMPHASIZE, as I have in § all of my cookbooks, that I do NOT know what these famous food companies put into their products. Furthermore, I don't even w-a-n-t to know! I DO know that you can recreate almost any restaurant dish or grocery shelf product in your own kitchen, if you have a basic knowledge of food preparations and a good memory for being to taste a particular dish and be able to recall where you have tasted something like it

RECIPES for OF MY imitating famous foods at home have been the result of taste and test in my own kitchen. There are some who claim that foods can be chemically analyzed, but even with the most sophisticated equipment available to us, we still cannot detect many herbs or spices, nor can analysis of a food product determine exactly how much of any specific in gredient is contained in that food. If such a breakdown were as accurate as the critics claim, then competition in the market. would have evaporated place long ago, for it would be a simple matter of taking a competitive product, having it analyzed and copying the formula under a competing name.

recipes





Baked Potato

Perfect Toppings

FROM THE LONDON CHOP HOUSE in what was once "beautiful downtown Detroit"—and what is now but a shadow of its former self. This recipe might well be lost, unless we include it here!

HASH BROWNS

2 pounds boiling potatoes, pared, quartered

1/2 cup unsalted butter

2 large onions, cut into 1/4-inch dice (about 2 cups)

1 teaspoon salt Freshly ground pepper

Place potatoes with water to cover in heavy medium saucepan; heat over medium heat to boiling. Reduce heat to low; cook, covered, until potatoes are just tender, 20 to 25 minutes. Drain in sieve; let cool to room temperature. Refrigerate, covered, several hours or overnight.

Just before serving time, cut potatoes into 1/4-inch dice. Melt butter in heavy 10-inch skillet, preferably well-seasoned cast iron, over medium heat. When foam subsides, add onion; sauté, stirring frequently, until softened but not browned, 5 to 6 minutes. Add potatoes, salt, and pepper to taste; increase heat to medium-high. Sauté, turning potatoes occasionally, until browned on all sides, about 15 minutes. Serve immediately.

MAKES ABOUT 6 SERVINGS

BROCCOLI & CHEESE

In top of double boiler over simmering water, combine a 10-oz can cream celery soup, 8-oz jar Cheez Whiz, 1 TB dry minced onion, stirring till smooth. Keep sauce warm over simmering water while you cook a 10-oz pkg frozen chopped broccoli per box directions and drain it well when tender. Stir broccoli into cheese sauce. Spoon over opened baked potatoes. Refrigerate leftover sauce to use within a week or freeze to use within 6 months.

CHILI & CHEESE

Warm a 10-oz can Chili-Beef Soup very gently on medium heat till piping hot. Spoon over opened baked potatoes and top with shredded Cheddar Cheese.

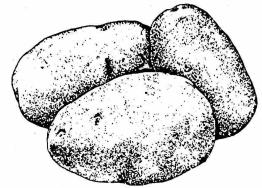
SOUR CREAM & CHIVES

Stir together 2 TB mayonnaise, 8-oz carton onion chip dip and 8-oz sour cream. Fold in 2 TB dry minced chives, and spoon over opened baked potatoes.

GROUND BEEF TOPPING

Brown 1-lb ground round in 2 TB oil crumbling beef with a fork till consistency of rice. When all pink color disappears, turn heat to low and add 1.5ounce envelope onion soup mix. Remove from heat & stir in 1 tsp paprika & 8-oz sour cream. Spoon over opened baked potatoes.

Potatoes



14

Potatoes

BEST POTATOES!

LASIEST

Bake your potatoes in your favorite way. Cool them & r-frigerate several hours or overnight. Slice them r-frigerate several hours or overnight. Slice them lengthwise, unpeeled. Cut each half in half lengthwise, lengthwise, unpeeled. Cut each half in half lengthwise. In an accomodating skillet, heat just enough oil that it In an accomodation of the skillet In an accomodat

FOR FAST BREAKFAST potatoes—slice cold baked potatoes lengthwise & peel. Crumble the meat of potato in large chunks into the oil mixture as directed above, using an accomodating skillet, so not to crowd potatoes. On high-to-med heat, get them crispy & brown. Allow 1 potato per serving.

French fries. Baked or boiled potatoes may be better for you, but for a next-best treat, these work fine. Though they're high in salt and fat, they provide potassium, B vitamins and iron. One commercial fast-food order is 210 to 220 calories.

WHEN WE TRAVEL, we always look for a Bill Knapp restaurant—and my favorite there is the Au Gratin Potato Dish, served in a small oven-proof bowl, baked to perfection. At home I try to imitate it this way—

in perfect taste

BILL KNAPP says "So much of what we do in the way of food merchandising is old hat. But we have been successful in licking the people problem, and one of the reasons we keep expanding is to provide opportunities those we have trained." When I worked for the newspapers years ago it was my privilege to interview Bill Knapp and at that time he also told me: "We've been successful, and it is nice to make money. But the most rewarding part of our business is that we've been able to open opportunities to many young people achieved management level



POTATOES GRATIN

6 cups diced, boiled potatoes (peeled 1st, of course) 10-oz can cream celery soup

10-oz can cream celery s 10-oz can cheese soup ½-cup mayonnaise 1 tsp onion salt 1 TB dry minced onion 1/8 tsp curry powder ½-tsp sugar 8-oz jar Cheese Whiz

8-oz jar Cheese whiz 2 TB butter or margarine,

Place potatoes in large mixing bowl. Combine remaining ingredients in heavy 2-qt QT saucepan on medium heat stirring constantly so mixture will not scorch. I place a wire or 2 table knife blades between the burner and the pan to be sure it does not get the direct heat. When smooth and satin in texture, pour mixture over potatoes, coating them thoroughly. Divide between 6 oven-proof bowls or individual casseroles. Sprinkle top of each lightly in paprika and a bit of dry parsley flakes that you have first rubbed to a fine dust between your fingers. Place on cookie sheet on center rack of a 325Foven & bake uncovered about 35 to 40 mins or till bubbly.



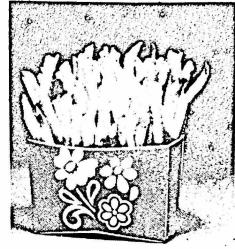
America's most popular

French Fried secrets

"NOBODY DOES IT LIKE McDONALD'S CAN"—is the popular television jingle that advertises some of the best French fried shoestring potatoes to come down the pike in a long while. Actually, the French did not invent French Fries. American fur trappers did. Potatoes were not well thought of in the early days of this country. But fur trappers would melt down bear grease in a large open kettle over their campfires and when the grease began to bubble, they would spear chunks of their dressed game meat, roots and potatoes on the end of a sharply pointed stick. Much like our modern Fondue the food would be cooked in the bubbly grease to the individual's liking and eaten off the stick, like we do marshmallows around a campfire today.

ay. TECHNIQUE

TO MAKE FRENCH FRIES at home, use only long white Burbank Russets. Peel and cut in half lengthwise. It will be easier to manage them when you cut each then into strips with a sharp knife. Place cut sides of potatoes on a board and remove a thin slice from each end and a slice from the rounded longside of it, too. You now have almost a rectangle shape to work with. Slice this into 1/4" thick strips. Place in a deep refrigerator container. Mix 1-qt water with 1/2-cup white vinegar, repeating it until you have enough to cover potatoes.



Cover the container and chill the submerged potatoes several hours. This draws out the starch that makes a fried potato, otherwise limp and holds the grease. Drain them well on paper toweling. Drop a few at a time, using a French frying basket, into 425F—oil, at least 4" deep in heavy 2½-qt saucepan. Let them "blanche" in the oil rather than fry completely, removing the potatoes after 1 minute. At once drop them into a freezer container or on a cookie sheet & place in your freezer for 10 minutes. Return them to the oil to fry till golden brown at that time, draining them well on paper toweling. Salt them as you wish, which also helps to evaporate any excess grease on the finished potatoes. Most of the salt will fall off when the potatoes are transfered to serving plates. If the oil is not hot enough the potatoes will be greasy. A good combination is 1 pint corn oil to 1 cup Crisco, using as much as is needed for the amount you are preparing, keeping it 4" deep at 425F—in the pan.

Gloria Pitzer's Secret FAST FOOD Recipe

Do Chicken Right.

16

DEEP FRIED Chicken.

Make up one recipe of our Archer Teacher Fish Batter Now make up the dry coating Make up the Big Bucket In The Sky recipe, putting it into the plastic mix from the Big Bucket In The Sky recipe, putting it into the plastic mix from the Big Bucket In The Sky recipe, putting it into the plastic mix from the Big Bucket In The Sky recipe, putting it into the plastic mix from the Big Bucket in The Moisten your chicken pieces, using perhaps food bag, just as directed. Moisten your chicken wings, or breakly from the Big Bucket in The State of the Plastic Moisten wings, or breakly for the State of the Sta food bag, just as directed. Whole sticks, or all chicken wings, or breasts, a 3-lb cut-up fryer or all drum sticks, mind you. First dip the moist a 3-lb cut-up fryer or all utuals, mind you. First dip the moistened as you wish, but only 3-pounds, mind you. First dip the moistened as you wish, but only 3-pounds, mind you. First dip the moistened as you wish, but only 3-pounds, mind you. as you wish, but only 3-pouries, as you wish, as you pieces, 1 at a time, into the again into the dry coating mix and then pared fish batter and back again into the dry coating mix and then pared fish batter and parts with solid Crisco—at least 3". pared fish batter and parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—hot oil in equal parts with solid Crisco—at least 3" deep into 385F—h into 385F—hot on in equal rate heavy saucepan. Fry on all sides till in your electric fryer or 21/2-qt heavy saucepan. Fry on all sides till in your electric fryer or and crispy looking. Spear the pieces in your electric tryer of and crispy looking. Spear the pieces, 1 at a coating is golden brown and crispy looking. Spear the pieces, 1 at a coating is golden prown and coating is golden prown and coating is golden prown and coating surface time, out of the hot oil mixture, using the tip of a sharp knife, instead time, out of the hot oil mixture, using the tip of a sharp knife, instead time, out of the not on manager, instead of tongs, so that you do not risk breaking the coating surface and of tongs, so that you heart ache of having the coating end of tongs, so that you use the coating the coating end up in the suffering through the heart ache of having the coating end up in the suffering through the hear the browned pieces to a cookie sheet & bottom of the pan. Transfer the browned until all of the pieces & bottom of the pan. Handle sneet & keep them in a 325F—oven, uncovered, until all of the pieces have keep them in a 3251 been fried. Loosely cover pieces in foil and continue baking at 325F been fried. Loosely cover pieces in foil and continue baking at 325F been med. Loose of till fork tender, testing the largest piece of chick. about 15 minute or till fork tender, will accompagate 4 A 3-lb fryer will accomodate 4 people nicely. en for doneness.

BIG BUCKET IN THE SKY!

3-lbs fryer parts-cut small

2 pkgs Good Season's Italian Salad Dressing Mix

3 TB flour

2 tsp salt

1/4-cup lemon juice

2 TB butter or margarine

1-pint-8-oz com oil

2/3 cup Crisco solid shortening

1 cup milk

1½-cups boxed pancake mix

combined with: 1 tsp paprika, ½-tsp powdered sage, ¼-tsp pepper

Wipe chicken pieces dry. Make paste of 1st 5 ingredients. Brush to coat chicken evenly with paste. Cover skin-side and underside well. Stack pieces in large refrigerator container. Cover or seal in foil. Refrigerate several hours or better yet-overnight. 11/2-hours before serving, heat oil and Crisco till melted in heavy saucepan. Put just enough of this into 2 large heavy skillets that it covers the bottom of the pans 1" deep. The shortening will have to be replaced as you remove the fried pieces and continue to fry other pieces. Once it is melted just and increase and continue to fry other pieces. melted, just set it aside. Dip each paste covered piece of chicken first in milk and then interested milk and then into pancake mixture, having combined it as directed above with last 2 in the last 2 i above with last 3 ingredients. Dust off excess and place skin-side-down lst in the very hot all 1st in the very hot oil mixture, browning the pieces on each side till golden blond place by golden blond. Place browned pieces in shallow baking pans in single layer, skin-side up Commend pieces in shallow baking pans in single layer, skin-side-up. Spoon remaining milk over pieces. Seal with foil of sides of nan leaving milk over pieces. 3 sides of pan, leaving 1 side unsealed. Bake about 40 minutes at 375F-or till chicken in 6 side unsealed. Bake about 40 minutes at and bake 375F-or till chicken is fork tender. Remove foil entirely and bake another 8 to 10 minutes fork tender. another 8 to 10 minutes or till coating is crispy. Baste with milk and pan drippings every form or till coating is crispy. Baste with milk and pan drippings every form or till coating is crispy. pan drippings every few minutes. Serves 6 to 8. Leftovers keep up to 8 week refrigerated.

THIS RECIPE was created on-the-spot when I discovered that my usual ingredients and my most familiar utensils were not ready for me to use on The Donahue Show, when I appeared on it — July 7, 1981. I could only hope and pray that what I then suspected, would be a second-best method of preparing "The Big Bucket In The Sky" fried chicken—and would not discredit me entirely. I had to adlib the experience, calling upon every possible thing I could remember about good cooking. It was luck! And luck—of course—is when preparation and experience meet opportunity!

There was a toaster oven on the table the staff had set up for me to use during the live-telecast of the show. And at 8 o'clock in the morning the producer of the show was driving around Chicago trying to find a Kentucky Fried Chicken restaurant that was open, so that the audiance could later compare what I had prepared to what the restaurant prepared. So I to

what I had prepared to what the restaurant prepared. So I took a look at the ingredients I had on hand and tried to improvise with what was there. The on-the-spot recipe was every bit as good as what we had been publishing and was so much easier, that again we were able to prove that there will always be more than one way to arrive at a given result!

OVEN FRIED KENTUCKY CHICKEN

In doubled plastic food bag combine well: 3 cups self-rising flour, 1 TB paprika, 2 envelopes Lipton Tomato Cup A Soup powder, 2 pkgs Good Seasons Italian Dressing mix powder, 1 tsp season salt.

Shake the mixture well to combine it in the bag, having twisted the end of the bag tightly until the air inside the bag creates an inflatedballoon affect. Spray a jelly roll pan (10x15x¾") with Pam or wipe it well with oil. Run a cut-up chicken fryer under cold water and let excess water drip off, or put all of the wet pieces of chicken into a colander to drain a few minutes. Dredge pieces in the flour mixture, by placthe pieces, one at a time, in the bag of seasoned flour and shaking it to coat each piece. Arrange the coated pieces, skin-side-up on prepared pan. Melt 1/4-lb margarine or butter (I used margarine) and use a 1" wide soft bristled pastry brush (or one from a paint store with soft hair bristles-rather than plastic bristles) and dab the melted margarine over the floured surface -skin-side-only-of each piece of chicken. When all of the melted margarine has been divided between chicken pieces, bake it uncovered-without turning the pieces-350F-for 1 hour or till golden brown and tender. FOR CRISPY COATING: After applying melted margarine, dust each piece with a few tablespoons more seasoned flour mixture & dab again in additional melted margarine before baking. Serves 4 to 6.

OHE DONAMUE SHO

SAILORMAN'S FRIED CHICKEN

3 cups self-rising flour

1 cup cornstarch 3 TB season salt

2 TB paprika

0.7-oz pkg Italian Salad Dressing 1 tsp baking soda

1½-oz pkg onion soup mix

1.5-oz pkg spaghetti sauce mix

3 TB sugar

3 cup corn flakes slightly crushed

2 eggs well beaten

1/4-cup cold water

3 to 4-lb cut up chicken fryer

Combine 1st 9 ingredients in large bowl. Put the cornflakes into anoth. Combine 1st y ingrements in 123 dowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a er bowl. Put enough corn oil in er bowl. Put eggs and water in a deep. Get it H-O-T! Grease a 9x12x2" heavy roomy skillet to fill it 1" deep. Get it H-O-T! Grease a 9x12x2" heavy roomy skillet to fill it 1" deep. Get it H-O-T! Grease a 9x12x2" heavy roomy same to an analysis a same a salexy heavy roomy same a salexy heavy roomy same to a salexy heavy roomy same a salexy heavy roomy roomy salexy heavy roomy roomy salexy heavy roomy roomy salexy heavy roomy roo piece at a time as follows:

(1) Into dry coating mix (2) Then into egg & water (3) Next into corn flakes. (4) Briskly but briefly back into dry mix. (5) Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared baking pan in single layer, skin-side-up. Seal pan in foil, on 3 sides only, leaving one side loose for steam to escape. Bake at 350F-about 35-40 mins removing foil then to test tenderness of chicken. Allow to bake uncovered 5 mins longer to crisp the coating. Serves 4 to 6. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temperature in covered container up to 2 months.

CLERGY'S 1 TB sugar 11/2-cups self-rising flour ½-cup cornstarch OVD 4 tsp season salt 2 tsp paprika ½-tsp baking soda ½-cup biscuit mix

1 envelope Italian Dressing Mix

1.envelope onion soup mix

Combine all ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. Makes 3 cups of mix.

TO USE THE MIX:

Beat 2 eggs with 1/4-cup cold water. Dip cut-up chicken fryer pieces in egg mixture & then into dry coating mix and back into egg to coat the pieces evenly but lightly & finally back into dry mix. Have 1 cup corn oil piping hot in heavy skillet. Brown pieces skin-side-down for 4 to 6 mins. Use medium high heat. Turn & brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2" baking pan. Cover pan in foil, sealing it on only 3 sides of pan. Bake 350F— for about 45 to 50 minutes. Remove foil. Bake another 5 minutes just to crisp the coating.



AKE AT HOME RECIPES.

see Fish Batter Recipe page 20

CHICKEN MC NIBBLERS

Simmer chicken breasts till tender. Remove skin and bones. Chill each piece of chicken thoroughly to make it easier to cut into bite-sized chunks. Moisten each piece in water & dredge lightly in plain flour. Let pieces dry a few minutes as in Fish Batter Recipe. Dip into prepared fish batter & drop into 425F—oil/Crisco mixture as given in Fish Batter Recipe, frying a few minutes each side till golden brown & crispy. Allow 1 split chicken breast per serving. 1 Recipe Fish Batter for 6 chicken breasts. Barbecue Sauce Recipes for dipping will follow with other sauce recipes. Please check the Index.

SWEET-AND-SOUR DIPPING SAUCE_

71/2-oz jar baby food strained apricots

3 TB each:

Heinz 57 Sauce — Bottled Italian Salad Dressing Honey — Sugar - Soy Sauce SWEETT SOUR

Mix it well together. Keep in covered container in refrigerator to serve within 2 weeks. Makes about 2 cups of sauce.

OPTIONAL SWEET & SOUR SAUCE,

Mix together well 1 cup bottled Apricot Preserves and 3 TB each of Heinz 57 Sauce, bottled Italian Dressing and Soy Sauce. Makes about 2 cups of sauce. Keep covered & refrigerated to use in 2 weeks.

BARBECUE SAUCE FOR NUGGETS

Mix together well: 1/2-cup Open Pit "Original" BBQ Sauce and 1/2-cup Catalina Salad Dressing, 1 TB Honey and 1 TB Ketchup. Keep in covered container to use within 2 weeks. Makes about 1 cup.

HONEY & MUSTARD SAUCE FOR NUGGETS

Mix together 1/4-cup honey and 2 TB prepared mustard. Makes about 1/3 cup sauce. Refrigerate in covered container to use within a month.

CHICKEN FILLETS

Cut the processed chicken loaf that you used in the Nuggets recipe into pieces about 3" wide & 5" long. Moisten in water. Coat lightly in flour. Dip in prepared batter (above recipe). Deep fry as for nuggets in hot oil, few mins each side or till golden brown.

THE COMPLETE DETAILS OF imitating this famous product are found in both my BETTER COOKERY Cookbook and in my JOY OF N-O-T COOKING ANYMORE THAN YOU HAVE TO Book, with a photo of Arthur Treacher, sent to me years ago, along with notes on how I came to develop this recipe.

> THE BASIC FISH BATTER

3 cups boxed pancake mix 3 cups Club Soda

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The simplicity of imitating the original Arthur Treacher Fish is to whip together the boxed pancake mix (used dry from the box) with the club soda, till the batter become the consistency of buttermilk. You may have to add a little more club soda to achieve this consistency. (Perhaps a ½ cup more will do!) Set it aside.

Cut 2 to 3-lbs fish fillets each in half, making a triangle shape of each half. Moisten each in a bit of water. Shake off excess water & coat lightly in plain flour. Let pieces ry 3 or 4 mins on waxed paper, without touching each other. The floured coating acts as an adhesive, so that when you dip them each into the wet batter, the coating will not break apart nor fall off during frying.

APPLE KISSES-

Peel & core fresh apples. Slice into wedges about 1/21 thick at widest edge. Moisten in water. Dredge lightly in flour. Dip into our prepared Fish Batter & fry in 2" deep, 400F— oil till crispy & browned, few mins each side. While still hot, dust in powdered sugar like they do at Treachers.

of small sharp knife, With tip pieces 1 floured piece of fish at a time & dip to coat evenly but lightly in prepared fish batter. Drop at once into 3" depth of hot oil (385 to 400F-) and fry only a few mins each side, turning only once to brown each side. Do NOT use tongs to remove fish from hot oil, or coating will break and fall apart. Spear pieces 1 at a time with tip of sharp knife & place on cookie sheet (ungreased) and keep pieces warm in 300Foven till all pieces have been fried. Serves 6 to 8.

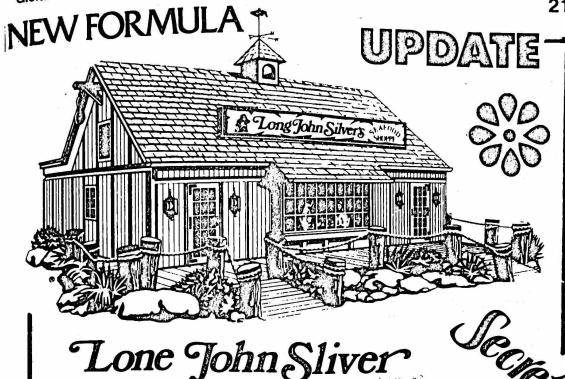
COMPLETE INFORMATION on the step-by-step development of my recipe is included in my Better Cookery Cookbook.

THE CHIPS are imitated by cut-ting frozen "Cottage Fries" each in half to a crescent shape & fried in the same hot oil, after frying the fish, just as you would frozen French fries. OR prepare your own fries, following directions from recipe in this book. (See the Index).

Mix 1 cup mayonnaise, 1/4-c pickle relish, 1 TB sugar, 1 TB dry minced onions, 1/2-tsp prepared mustard. Makes 11/20 2



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THE BATTER:

2/3 cup club soda 1/3 cup lemon juice 1 egg

¹/₂-cup Bisquick 1/2-cup self-rising flour

In a 11/2-qt mixing bowl, with wire whisk, whip all above ingredients together till smooth. Then let it stand ten mins at room temperature before using. Meanwhile place two soup or cereal bowls on counter near the stove so that you can work quickly in coating food and getting it into the hot oil.

In one of the small bowl put 1/2cup soda and into the other put ½-cup self-rising flour. Have a cookie sheet on hand. Cover half of it with paper towels for draining the fried foods. The other half leave plain for drying the coated food before you dip it into batter.

Allow 11/2 to 21/2-lbs fish fillets to serve 4 people. Cut each fillet in half to resemble triangles. Dip 1 piece at a time, first into soda Let excess drip off. Coat lightly then in the self-rising flour.

Place floured pieces on cookie sheet to dry 2 or 3 mins. Then spear piece with 3-tined fork or tip of sharp knife & coat in prepared batter ... evenly but lightly, letting excess drip back into bowl of batter. Fry few pieces at a time in 385F— to 400F—oil, at least 21/2 to 3" deep in heavy saucepan or use electric fry pan with temperature control dial to regulate heat of oil.

Allow about 3 or 4 mins per side for each piece of batter-coated fish, turning once to brown other side. Remove from oil with tip of sharp knife. Drain on paper towel. Keep warm on cookie sheet in 300F—oven till all pieces have been fried.

SHRIMP-DEEP FRIED -

Substitute large or jumbo shrimp —preferably frozen, cooked, ready to serve shrimp, that have been completely thawed, following the Lone John Sliver recipe exactly, using the shrimp in place of the fish triangles. Be sure to dip the shrimp 1st in the soda and then into the self-rising flour before coating in prepared batter. Fry as directed for fish in above recipe. 1-lb serves 4.

OOUNION KINS

HUSH PUPPIES

2/3 cup club soda 1/3 cup lemon juice 1 egg

1/2-cup Bisquick 1/2-cup self-rising flour

1/2-cup of above prepared batter 1/2-cup Bisquick
2 TB dry minced onion
1 tsp onion salt
1/2-tsp season salt
1/4-tsp pepper

In 1½-qt mixing bowl, using a wire whisk, whip 1st 5 ingredients till smooth, adding as listed above. Remove ½-cup of that batter. Set remaining batter aside temporarily while you prepare the center part of the hush puppies.

Combine the ½-cup of prepared batter with the ½-cup Bisquick, minced onion, onion salt, season salt & pepper, stirring with spoon till smooth, thick and sticky.

Place 1/2-cup self-rising flour into soup or cereal bowl. With measuring teaspoon, measure out spoonful of thick-sticky mixture and drop into bowl of self-rising flour, coating it lightly. Place on cookie sheet until you have shaped and flour-coated all of the dough mixture. Have 1-pint oil at 385Fto 400F- and quickly lift 1 flour coated spoonful of dough, with 3-tined fork into the 1st batter mixture in the 11/2-qt bowl that you set aside earlier. Coat each spoonful of that flour coated dough, evenly but lightly and quickly drop into that hot oil, frying only a few at a time. Do not crowd them while frying. Turn to brown all sides. When golden brown (about 4 to 5 min) lift out with slotted spoon to drain on paper towel. Dust in salt to taste while hot and serve at once with fish and chips. Serves 4 nicely.

Mix together 2 cups beer and 1%-cups flour, whipping smooth. Cover & let stand at room temper. ature 2 hours before using. Moisten slices of onion, separated into rings & coat lightly in flour. Let dry few minutes on cookie sheet. Dip 1 at a time into batter & deep fry in 385F—oil few minutes till golden brown. Remove from oil with knife.

ONION RINGS

2/3 cup club soda 1/3 cup lemon juice 1 egg

½-cup Bisquick ½-cup self-rising flour

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4 crisp white onions each about the size of an orange — sliced 1/4" thick

In 1½-qt mixing bowl, using wire whisk, whip 1st 5 ingredients together, adding as listed, till very smooth. In a soup or cereal bowl place ½-cup beer and in another small bowl place ½-cup self-rising flour.

Separate the slices of onion into individual rings. Dip rings 1st into soda and then into self-rising flour, coating lightly but evenly. Place floured rings on cookie sheet to dry a few minutes. Heat a pint of cooking oil to 385F—to 400F—. With tip of sharp knife or 3-tined fork, dip flour-coated onion rings into prepared batter and drop into hot oil, frying about 3 to 4 mins or till puffy and golden brown. Remove from hot oil with tip of knife. Drain on paper towel. Dust in salt if you wish & serve at once. Serves 4 to 6 adequately.

OIL MAY BE STRAINED when cool and stored in coffee can with tight fitting lid, in refrigerator, to use again within 30 days.

WHEN REUSING THE OIL from having fried onions or fish, do not use oil in which to fry any foods that would not be compatible to the flavor of fish or onion, which the oil will retain from first use.

In Your Kitchen-

HAMBURGERS CAN BE SEASONED as differently as there are restaurants to serve them. Some of my own favorites include a mixture similar to our Steak Tartare Country Club Burgers in this chapter. But these are easier to put together-and much juicier! They are reminiscent, in fact, of the famous fast food restaurant!

WEDNESDAY'S HOT & JUICY HAMBURGERS

5-lbs lean ground beef

3½-oz babyfood strained veal

3½-oz babyfood strained beef

10½-oz can Campbell's beef broth

1 tsp onion salt

1 tsp season salt

½-tsp lemon pepper

½-tsp finely crushed dry minced onions

(use a hammer to flatten them)

2 TB Cup Of Thoup Tomato Flavor Soup Powder

Mix all of the ingredients together thoroughly, covering your hands with plastic food bags to knead it well. Or dig right in like Grandma did, remember that fingers were made before forks! Shape into patties by measuring out 2/3's cupful of mixture for each & keeping them about 1/2" thick & square in shape, about the size of a Graham cracker. The mixture makes about 15 patties, which can be individually wrapped and frozen, to be thawed about 30 mins at room temperature or more quickly on "defrost" in the microwave oven per manufacturer's directions. They freeze well up to 6 months. Do not refrigerate for more than 2 days.

GOLLY Burger

These are patties that are kept in a liquid marinade overnight!

11/2-to-2-lbs ground round

3 TB lemon juice

1 tsp pepper

1½-tsp season salt

1 TB Worcestershire Sauce

1 TB soy sauce

1 TB A-1 Steak Sauce

1 TB corn oil

½-cup canned beef broth (or 1 tsp bouillon powder dissolved in 1/2-cup boiling water)

1 tsp Heinz 57 Sauce (or see Index for homemade substitute)

1/4-tsp garlic salt

1 tsp vinegar

Shape the beef into round patties, 3/4" thick & 31/2" round. Put every thing else together in a refrigerator container that will accomdate the patties. Add a lid, sealing tightly. Refrigerate 12 hours at least. Turn the patties frequently in the marinade. Just before preparing, remove from the marinade & sear as suggested in our Country Club Burger recipe in this chapter. Makes about 6 to 8 patties.





Bread

No canning necessary!

Maybe I'm lazy about processing pickles in water bath canning methods or maybe I just don't like to take the time-but finally I found a favorite pickle recipe that I must share with other noncanning cooks! I make these all year round with ordinary salad cukes....

Slice enough unpeeled cukes to yield 20 cups. Pack them along with 2 sweet red peppers sliced or a can of dehydrated sweet pepper flakes into a gallon jar (4-qt) and prepare a brine next.

Mix together 4 c sugar, 2 cups dark vinegar, 3 TB "Kosher" salt, 1 TB eachcelery seed, mustard seed, dill seed & 12 tiny whole onions. Mix to dissolve sugar but don't heat it at all. Pour over cuke slices. Cover & refrigerate 30 days before opening them to serve. Turn container upside down once or twice a week to distribute any undissolved sugar. You can cut recipe in half & use a 2-qt container or only make up a 4th of the recipe using a quart jar. But container must have tightfitting lid so you can invert

3/4 cup sugar

- 1/2 cup salt 1 quart vinegar
- 1 quart water
- 3 tablespoons mixed pickling spices

30 to 40 medium cucumbers, cut in half lengthwise, Green or dry dill

Wash and dry cucumbers, cut in half lengthwise. Combine sugar, salt, vinegar and water. Tie spices in a cheesecloth bag. Add to vinegar mixture and simmer 15 minutes. Pack cucumbers into hot Ball jars, leaving 1/4 inch head space. Adjust dome lids and Ball bands. Process pints and quarts 15 minutes in boiling water bath.

Yield-about 7 pints.

Use large cookie jar or 1-gallon plastic juice pitcher to prepare these. (Do not use metal container) Place full blossoms of 10 to 12 sprigs fresh dill & about 12 cloves garlic (1-whole bulb separated), in container. Fill to within 2" of the top with unpeeled spears of large cucumbers (cut in half & each half cut into spears), keeping green side toward the outside of container so you can see the color darken during fermentation period. Meanwhile place 3-qts water & 1/2-cup KOSHER (uniodized) salt in large saucepan. Bring to boil. Time it to boil 10 minutes covered. Uncover & allow to cool to room temperature. If salt is not completely dissolved pickles will be soft later on the Pour the completely cooled solution over the cukes & add another 6 or 8 sprigs fresh dill to top with 6 more along the solution over the cukes will be somether the solution over the cukes and another 6 or 8 sprigs fresh dill to top with 6 more along the solution of the solution over the soluti top with 6 more cloves garlic. Place lid on tainer & let chand lives garlic. tainer & let stand at room temperature 4 days of till crisp enough t till crisp enough to please you—at which time for frigerate them. frigerate them to stop fermentation and left. To these refrigerated pickles you can add left over dill nickles between the left of the l over dill pickle juice from commercial pickles

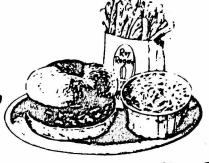
GREAT



CANDIED CHERKINS

1-qt jar small whole dill pickles 1-lb brown sugar 1 TB mixed pickling spices ½-cup vinegar

Drain & reserve juice from the pickles into a 2-qt heavy saucepan. Set pickles aside. Add sugar to pickle juice with spices & bring to boil, stirring occasionally, letting it simmer then very gently for exactly 10 minutes. Continue to stir it once in awhile. Strain the hot syrup into another 2-qt pan & discard spices. Add vinegar to hot syrup and then the pickles. Let this stand, uncovered, 1 hour. Pack into containers with tight fitting lids or jars with screw-caps. Refrigerate to use within 90 days. Makes 1-quart.



SLOPPY JOES

2-lbs ground round
2 TB oil
1 cup Ketchup
1/2-cup water
6-oz can tomato juice
1.5-oz envelope onion soup mix
8-oz can Pizza Sauce

Brown the beef in the oil in 10" skillet. Crumble with fork till pink color disappears. Add each remaining ingredient, stirring to mix well. Let cook, uncovered, lowest possible heat, 1 hour to allow liquid to reduce to sauce consistency. Spoon into split hamburger buns. Serves 6 to 8

Harsoradish

Peel and grate enough horseradish to measure 2 tightly packed cups. In a saucepan combine 1 cup white vinegar, 1 tablespoon sugar, ½ teaspoon salt, and ½ garlic clove, crushed, and bring the liquid to a boil. Quickly pack the horseradish into hot sterilized jars (use small containers, as horseradish deteriorates quickly after the jar is opened) and pour in enough of the vinegar mixture just to cover. Gradually add more of the hot vinegar mixture at intervals until the horseradish will not absorb any more. Seal the jars tightly with the lids and chill them. Press out the vinegar before using. Store the horseradish in the refrigerator. Keeps for about 3 weeks. Makes about 2

CHINESE 5-SPICE POWDER-

Into blender put: 60 peppercorns, 4 tsp anise seeds, 2 tsp fennel seeds, 4 pieces stick cinnamon-each 2" long and 12 whole cloves—grinding to a powder. Makes 4-cup & keeps for ages!

STEAK MARINADE

1/4-cup soy sauce 1/4-cup vinegar 1 cup orange juice 1 cup 7-UP



Combine ingredients and repeat mixture as often as necessary to cover beef in refrigerator container. Seal in foil or with tight fitting lid and marinate steaks or beef in mixture at least 12 hours —24 for better flavoring.

SUPER

STEAK SAUCE

Mix ¼-cup soy sauce, 2 TB Worcestershire, 1 TB Heinz 57 Sauce, 8-oz can pizza sauce. Serve on the side with prepared steaks.

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(How To Cure Your Own)

41/2-to-5-lbs boneless beef roast -(brisket) about 10" long, 4-to-5" wide & about 2" thick with a thin coating of fat on top side.

2 TB sugar 1/2-cup table salt 2-qts water 2 cloves garlic-peeled & sliced 2 TB pickling spices 1 TB dry minced onion

Place meat in plastic refrigerator container with tight fitting lid & combine remaining ingredients. Pour these over meat. Cover tightly & refrigerate 7 days, giving meat a turn once a day. On 7th day remove meat from the marinade. Soak meat in cold water, refrigerated & tightly covered for 2 hrs. Remove from the water. Drain well. Prepare the corned beef this way:

PICKLE JUICE CORNED BEEF

Drain all of the liquid from a 1-qt jar of Claussen's Kosher Pickle Halves into slow cooker or deep oven dish. Add 1 pkg dry onion soup mix to pickle juice. Place meat in this mixture with just enough water to keep meat submerged & cover oven dish tightly to bake at 325F-3 hrs or till fork-tender. For SLOW COOKER, combine pickle juice & soup mix with meat & cook on HIGH for 2 hrs —then on LOW 6 to 8 hrs or till fork

IF GARLIC IS NOT your preference, use the juice from 24-oz jar Claussen's Bread & Butter Pickles with just enough water to keep meat submerged in it. Add 1 pkg onion soup mix & continue as recipe above directs.

Gloria Pitzer's Secret FAST FOOD Recip

Begin with a Heel Of Boneless Round roast — about 4 to 5-lbs and cut in ONE SOLID PIECE as you would use on a rotisserie spit, as opposed to a "rolled" roast. Don't substitute a roast that has been "assembled" and secured with one of those nets that looks like it was worn by lay Alcott's Little Heat enough oil in a large heavy skillet, that it covers Women. the bottom of the skillet 14" deep. Sear all sides of unseason. ed roast till surface is browned & crispy. Do it quickly to seal in meat juices.

Place seared roast in Pam-spray. ed 9" loaf pan or accomodating pan that holds it tightly & roast the beef then in a 325F-oven for 20-minutes per pound for rare to medium rare - 30 mins per pound for medium-well, Remove from pan. Cool to luke warm. Wrap in plastic & chill several hours or overnight before slicing very, very thin - preferably with electic knife, across the grain of the meat.

NEW CLAS

Arrange slices, overlapping in 9x12x2" baking pan & prepare the seasonings.

2 cans (10-oz each) beef broth 1 soup can Sweet Vermouth 1/2-cup bottled Italian Dressing 2 medium green peppers, sliced in 4" strips-(optional) 12-oz can V-8 Juice

Seal in double sheet kitchen foil bake at 325F-for 1 hour. Cool & remove beef slices from the liquids. Refrigerate to serve on large split onion rolls, gently rewarmed in skillet containing just enough water to cover bot tom of pan. OR Micro-Warm, covering sliced beef & using medium Micro heat. Allow heef per serving. Freeze sliced ne. to thaw & use in 3 months, Refrigered frigerate slices to use in 1 week

POTATO SALAD DRESSING

Mix together 1/2-cup Miracle Whip, 1/2-cup mayonnaise, 1 tsp prepared mustard, 1 TB sugar Makes about 2 of dressing Makes about a cup of dressing.



Ban cheeze

THIS VERSION OF A FAMOUS cheese spread, which hopefully imitates at home, the product of the Michigan-based restaurant, is slightly revised from my original recipes. These appeared in the series of our first five recipe books, and now in our "Better Cookery Cookbook". But I like this one best.

2-lb Velveeta Cheese (no other)

1/2-lb (2 sticks) butter or margarine
5-oz bottle pure horseradish
8-oz bottle Catalina Dressing
1 TB onion powder
1 TB Heinz 57 Sauce

Use a large double boiler, or a 21/2quart saucepan, placed inside a larger pan. Add enough water to the outer pan that the water comes about halfway up the sides of the inner pan. Into the inner pan put all of the ingredients, breaking the cheese up into chunks and slicing the butter or margarine into pieces. Bring the water in the outer pan to a boil and turn down to a slight simmer. Allow ingredients to cook until completely melted & smooth, stirring often. When smooth, put about 1 cup of mixture at a time through your blender on high speed -using on/off power about 1 minute or till each cupful is satiny smooth. The mixture has a tendency to curdle as it is cooking, but this can be smoothed out with use of a blender. If you don't have a blender, use a portable electric mixer on high speed, beating about 5 or 6 minutes—or till smooth. Divide mixture into family-sized containers. Seal with a tight fitting lid and refrigerate it to be used within a month. Freeze it to be used within 3 months. Makes about 6 cups of spread.

Lox

2-lbs salmon , skinned & boned 8 TB table salt 2 TB sugar 1 TB liquid smoke

Place salmon on flat surface. Combine the other 3 ingredients and rub well over surface of the salmon. Place in plastic food storage bag, squeezing out all air from bag, twisting & sealing opened end tightly. Refrigerate this for 10 days, turning the bag over once a day. Place salmon in the bag in freezer at that time, for an hour, or till fish is firm and can be sliced thin, more easily. At \$15 a pound this is a good kissin' cousin of the real thing! Coho salmon works best with this recipe. Makes enough thin slices to create a dozen bagel, with cream che'se and lox sandwiches. Keep the sliced lox refrigerated, tightly covered, to use within a week,

BEEF JERKY

3 to 3½-lb boneless round steak
cut about 1" thick
4-cup soy sauce
1 TB lemon juice
1½-tsp pepper
scant teaspoon Chinese
Five Spice Powder (see Index)
1 large clove garlic, minced

Partially freeze the steak so that .. will slice better. Thinly slice across grain into 1/8th-inch thick strips. In bowl combine soy sauce, lemon juice, pepper, 5-spice powder & garlic. Dip each piece of the beef in soy mixture. Arrange in layers in deep bowl. Pour reamaining sauce over strips. Place heavy object on a plate that will fit within bowl - snugly - and keep the strips of beef submerged in the marinade. Seal bowl then in foil. Refrigerate for 24 hrs. Drain meat strips. Arrange on rack in roasting pan in single layers, close together & bake at 300F—for 20 mins without opening oven door. Turn oven off and let stand in closed oven 1 hour (set timer). Turn oven on oven to 300F-at that time for 15 mins longer. Turn oven off again and let beef stand in closed oven another hour. (Set timer). Remove strips from oven at that time. Cool & store

CHEESE ON A STICK

CHEESE ON A STICK

Cut any kind of hard cheese into pieces each about the size of a cigar.

Cut any kind of hard cheese into pieces each about the size of a cigar.

Use Cheddar, Monterey Jack, Mozzarella, Muenster, Brick cheese. Insert

a lollipop wooden stick halfway into center of each piece. Freeze these

a lollipop wooden stick halfway into a batter of equal parts here. Moint a parts here. Use Cheddar, in the control of the c on cookie sheet till solid. Do not that with a sheet sheet till solid. Do not that of equal parts beer and boisten each. Flour them lightly. Dip into a batter of equal parts beer and boxed each. Flour them lightly. Dip into a batter of equal parts beer and boxed each. Flour them lightly. Dip into a batter of equal parts beer and boxed each. Flour them lightly. Dip into a batter of equal parts beer and boxed each. Flour them lightly. Dip into a batter of equal parts beer and boxed each. Flour them lightly. on cookie sitchem lightly. Dip little a batter at 385F-till golden brown,

Corn Dogs

Cut Ball Park type hot dogs each into 3 pieces. Insert rounded wooden Cut Ball Park type not uogo to the center of each piece & toothpicks through cut-end, halfway through to center of each piece & use this as a handle later when serving and eating them. Moisten piece & use this as a handle later when the coat in a recipe of prepared fish a recipe of prepared fish batter (any of the 3 I've given you in this section). Drop a few at a time batter (any of the 5 the garden in the Teacher Fish Batter recipe, into 425F-oil/Crisco mixture as given in the Teacher Fish Batter recipe, Fry about 4 or 5 minutes or till golden brown & crispy. Remove then from the oil by using a pair of pliars or tongs to grasp the toothpick Let them drain on paper toweling, keeping them warm on brown paper lined cookie sheet in 300F-oven till all have been fried. Serve them

BARBECUED RIBS

Par boil spareribs in slightly salted water, 5 minutes. Remove to roasting pan. Place skin side up & wipe liberally in equal parts bottled apple butter, Catalina salad dressing and ketchup. Bake at 350F-about 25 mins per pound, or to desired doneness, basting ribs in additional sauce every 10 or 15 minutes.

Allow 1-lb ribs per serving. Allow 1 cup sauce for 4 pounds

1 tablespoon worcestershire

sauce

1 cup water

1/4 cup vinegar

1 tablespoon sugar

1 teaspoon salt

1 teaspoon celery seed

1 2 or 3 dashes bottled hot pepper

In saucepan, combine all ingredients. Heat to boiling; let simmer 30 minutes. Makes enough sauce for basting pork loin back ribs. pork chops or roast, chicken, or hamburgers,

BARBECUE SAUCE

Accipa

BARBY SPECIAL SAUCE

FOR SLICED BEEFWICHES

Put into your blender:

1 c water

1/3 c light vinegar

3 TB cornstarch

6 TB sugar

1/2 c ketchup

1 TB soy sauce

2 tsp onion powder

1½ tsp paprika

1/2 tsp garlic salt

1/2 tsp white pepper Blend with on/off speed on high till nicely blended & very smooth. Then transfer to 2-qt saucepan and cook over med-hi stirring constantly till it becomes thickened and clear. Let cool to lukewarm. Pour into refrigerator container and keep covered tightly & refrigerated till needed. Keeps for several weeks. Makes about 16-02.

Gloria Pitzer's Secret FAST FOOD Recipes Perfectionist's



Fifty years ago, Albert Schuler bought the Royal Hotel in Marshall (Michigan) and in 1934 took his son, Win, into the business to run the 20-seat restaurant. Today they have grown to have serveral loca-tions that include the Frontier Room, Centennial Room and the Dickens Room—all specializing in authentic American Food.

SOMETHING DIFFERENT

Slice 1/2-lb firm white onions & saute in 1/4-cup butter plus 2 TB corn oil till onions are transparent-but not well browned!When onions are tender, turn heat to lowest point & sprinkle with 3 TB flour, stirring vigorously. Pour into Dutch Oven or large 3-qt saucepan & stir in 1-quart chicken broth and 1-qt beef broth. Heat thoroughly and divide mixture between 8-oven proof bowls. Float a slice of French Bread atop each serving. Mix together equal parts shredded Swiss Cheese & grated Parmesan to smooth paste & spread over bread. Placeall bowls on oven rack 4" from broiler heat. Broil till cheese melts. Serve at once. Serves 8. (Leftover soup freezes well up to 6 months).



For a Special Dinner

MEATBALLS

11/2-2-lbs ground round 1 envelope onion soup powder 1/4-cup sweet pickle relish 1/4-cup ketchup 2 tsp soy sauce 2 tsp vinegar 1/2-cup orange juice 1/2-tsp garlic powder 1/2-tsp Worcestershire 1 TB grated Parmesan

3 TB sweet orange marmalade or strawberry preserves 1/2-cup wheat germ or oatmeal 4 eggs well beaten first

3 cups (12 slices) very fine dry toast crumbs

or Ritz Cracker Crumbs 5¾-oz (small can) Pet Milk or half and half cream

Put it all together in a huge bowl and knead it with your hands till mixture is thoroughly combined. Shape into tiny meatballs the size of a cherry -I know it sounds unreasonable-but they double in bulk while cooking—so trust me! If you feel more secure making them larger-simply lengthen the cooking time to accomodate the bulk —by twice as much or by a third as muchdepending on size of meat-balls.—Now that you have shaped them, place them sideby-side on an ungreased baking sheel with at least a 1" rim-like a jelly roll pan-or 2 or 3 cake pans. Put them into a preheated-450F-oven which substitutes for the skillet saute-step. In 6 or 8 mins they should be nicely browned. Transfer them to a large kettle-or slow cooker and add as listed: 1 cup Open Pit Bar-B-Q sauce

1 cup strawberry jelly or jam 1/2-cup bottled chili sauce 3-TB dark molasses 28-oz can tomatoes (do not drain these) 3 cups V-8 juice

(or 2 cans -10-oz ea-Campbell's beef broth) Add only enough water to completely submerge the meatballs. Cover and bake 325F.-1 hour. Freeze unserved portion up to 6 months. Makes about 100 meatballs.

LOOSE HAMBURGER lowa Style (See also Copycat Book pg 15)

4 packets Beefy Tomato cup-of-soup powder 2-lbs ground round

2 TB oil

1 diced onion about size of an egg or 2 TB dry minced onion 14-oz can clear chicken broth

Combine soup powder & beef. In 12" skillet, on med-high heat, brown the beef in the oil, mashing it with back of fork till pink color disappears. Add onion & broth. Stir and cook on low heat about 5 minutes. Let mixture cook uncovered on lowest possible heat, without stirring, for 1 hour so that broth can evaporate, leaving less liquid in the mixture. Serve mixture, spooned into hamburger buns, topped with dab of mustard or ketchup and a few pickle slices. Serves 4.

Brown 1½-lbs ground round in 2 TB oil in 10" skillet till well browned. Crumble beef. Dust in 1/2-tsp salt. Pack beef firmly into pan. Cover & heat 20 mins on low. MEANWHILE: Put 10oz can Campbell's Onion Soup through blender 1 min. Add to the beef. Mash beef with fork till it looks like rice. Simmer 5 mins covered on low. Add 1 TB chili powder, 2 tsp cumin powder, 1/2-tsp pepper. Transfer to 21/2-qt saucepan & add 21-oz can undrained kidney beans, 6oz can tomato paste, 8-oz can tomato sauce. Heat thoroughly (about 20 mins) jut to let flavors blend. Makes 6 servings. (For Steak & Shake Style stir in 2 tsp Hershey's cocoa powder & 10-oz Coca-Cola).

You're in for a change

MARKUS BURGERS.

Mix together 2-lbs ground chuck & 3-oz jar babyfood strained veal or beef, 1 tsp season salt. Shape into rolls each the size of a hot dog. Add enough water to a shall low skillet to fill it 1/2" deep. Sim. mer the links of beef mixture on med-low heat, turning often, till well-done. Serve on hot dog buns.

IN MYBETTER COOKERY there is an entire Cookbook chapter on specialties of the "Fast Food" Mexican chains

Coney Sauce

Like A & W Root Beer Stands

2-lbs (approx) ground chuck 4 TB oil

2 envelopes onion soup mix

2 cups hot black coffee 6-oz can tomato paste 1 TB chili powder 1 TB cumin powder

In a roomy skillet brown the ground chuck in the oil, on medium-high heat, crumbling meat with back of a fork, till all of the pink color disappears. Meanwhile place remaining ingredients in your blender, just as listed (coffee into blender first). Remove 1 cup of the meat mixture from the skillet and add to blender. Blend on high speed, on/off, about 20 seconds, or till well blended and about the consistency of cement mortar! Pour blender mixture into rest of meat mixture in skillet and cook on very low heat, uncovered, stirring often, for about 30 minutes to let flavors blend sufficiently. Serve over hot dogs in buns or directly into split hot dog buns-or in bowls with grated Cheddar cheese on top of each serving.

TURN THE CONEY SAUCE INTO A CHILI CON CARNE by adding 2 cans (1-lb each) dark red kidney beans, undrained, to the completed Coney Sauce, during the last 30 minutes of cooking it on low heat. Serves 4 to 6.

SALSA - inspired by Chi Chi's

14-oz can sliced style stewed tomatoes, cut-up
2 large green opions, stems & bulbs, snipped fine
1 large ripe tomato (core cut out), diced small
1 TB canned chopped green chilis (from a 4-oz can - and
which leftovers can be frozen to use in 6 months time)
½-tsp salt
scant ½-tsp black pepper

In $1\frac{1}{2}$ -qt saucepan combine all ingredients & bring just to boil stirring constantly. Boil hard 1 minute. Remove from heat. Put 1 cup of mixture through blender, high speed, few seconds, just to mince but not to puree. Return this to remaining mixture. Cool & refrigerate in tightly capped container. Makes almost a quart. Keeps 4 to 6 wks refrigerated. Freeze to thaw & use within a year's time. (Tabasco can be added to taste if desired.)

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KANSAS CITY LOOSE HAMBURGER (From our 1976 collection)

2-lbs ground round

1 TB Worcestershire

2 the dehydrated bell pepper flakes

2 the dehydrated bell pepper flakes

1 the d

Brown the beef in a lightly greased skillet, pressing beef firmly into bottom of pan. Cover with tight fitting lid. Let cook on lowest heat about 15 mins or till well-done. Stir in each of remaining ingredients as listed, breaking up meat into rice-size pieces. Cover & simmer gently 10 mins. Spoon into split buns. Serves 6 satisfactorily or 8 adequately. Leftovers freeze well.

CINCI CHILI

Brown 2-1bs ground round in 2 TB oil till pink color disappears & crumble with back of fork till fine. On med heat stir in 1 tsp season salt, 1 tsp onion powder, 15-oz jar Prego spaghetti sauce & ½-cup bottled apple butter, 3 TB LaChoy Teriyaki Sauce, ½-cup sweet pickle relish, 2 TB Heinz 57 sauce, 1 TB Hershey's syrup, ½-cup Coca Cola (diet or reg'l). Cook gently, stirring often, low-heat, 30 mins. Serve in bowls, on buns, over cooked, drained spaghetti, over hot dogs, or add 1-1b can undrained red kidney beans. Serves 4 famously, 6 sensibly. Leftovers freeze well.

DEVILS ON HORSEBACK

Make a slit halfway through cooked hot dogs, lengthwise, & insert sliced American cheese snugly into slit. Wrap hot dog in strip of partially fried bacon. Secure with toothpicks. Broil just till crispy & piping hot. Serve in hot dog buns.

TORTILLAS

2 cups masa harina (corn type flour available in most supermarkets)

1 cup water

Mix 2 ingredients into smooth dough,adding just enough more water to keep it moist and smooth. Divide into 12 balls equal in size. Work with one at a time, keeping the rest in plastic bag so they won't dry out. Between 2 sheets waxed paper, roll each portion into paper-thin circles. Stack between sheets of waxed paper and the just like pancakes, brown them very lightly on hot & lightly oiled griddle. Keep them soft not crisp. Then they are ready for other recipes. Freeze them wrapped between sheets of waxed paper till needed. Makes 12 tortillas.

Heat 1-pint corn oil in 12" skillet. Fry tortills one at a time in hot oil using a pair of prongs to fold it in half while it fries. Remove to drain on paper toweling till all have been fried.

-FLOUR TORTILLAS-

2 cups self rising flour 1 TB lard or Crisco 1/2-to-3/4-cup lukewarm water

Follow same directions for mixing and rolling out and browning as in corn tortilla recipe (above). Store & freeze.

-TACOS-1-lb ground beef 2 TB corn oil ½-cup chopped onion 2 peeled chopped tomatoes 1 envelope Taco Sauce Mix

Brown beef in the oil. Mash it till it resembles rice. Add remaining ingredients and keep warm till Taco Shells are ready to fill. For each Taco use 1/2-cup beef filling and top with 1/4-cup shedded lettuce,3-TB chopped fresh tomatoes, 3 TB shredded Monterey Jack Cheese or Cheddar and Taco Sauce to taste.

14-oz can stewed tomatoes 6-oz can tomato paste 8-oz can tomato sauce 1/2-cup bottled Italian Dressing 1 TB chili powder 11/2-tsp cumin powder 14-tsp (or to taste) Tabasco Sauce

Put all ingredients, as listed, into blender, using high speed, 1 min or till thoroughly combined. Keep refrigerated in covered container use within 6 months. Makes 1-qt. to use within 30 days. Freeze to NATCHOS

Usa ready-to-fry tortillas from the dairy counter of the dairy supermarket, or prepare the homemade version on the After rolling out this the After rolling out the page. tortilla into circles (or use the dairy counter circles of Pre pared dough)—cut the circles kitchen scissors into with with kitchest 2x2" and deep fry pieces about 2x2" and deep fry in hot oil (385F) using French frying basket, just as would French Fried Potatoes a few minutes till crispy and golden. Drain on paper towel. ing and serve at once.

NATCHO CHEESE

In top of double boiler over simmering water, heat 8-oz Cheez Whiz and 2 TB liquid drained from jar of hot yellow or green peppers & then chop peppers to serve

CALIFORNIA CHILI

Chili Without Beans 2-lbs ground round (lean)

2 TB oil

2 envelopes onion soup mix 32-oz jar Prego Spaghetti Sauce 2 cans (1-lb ea) stewed tomato

1 TB chili powder 11/4-tsp cumin powder

1/2-cup Port Wine (optional)

Brown the beef in oil in 4-qt kettle, crumbling with fork till all pink color disappears. Add remaining ingredients. Let it cook on very low heat, uncovered for 2 hrs, stirring once in awhile. Spoon into bowls, into buns or over hot dogs. Freeze leftovers in small containers to thaw & reheat gently in top of double boiler over simmering water, within 3 months Makes 8 to 10 servins. Recipe may be cut in half.

CHILI CON CARNE

To above completed ornia Chili, add 32-oz can undrained red kidney beans.

Increase the angler Heat thoroughly. Increase the chili powder & cumin powder to taste if you wish. Serves 12

SPAGHETTI SAUCE To California Chili, as last in gredient, add 1/2-cup bottled Italian salad dressing. Continue as regine otherwise directs

DORITOS are a very popular snack cracker with a nacho cheese flavor that are difficult to duplicate at home in your own kitchen. The Masa Harina or corn flour, necessary to give the product the corn texture Harina of corn texture and taste, is made by the Quaker Oats people. Not all stores will stock and taste, is much to have alternative—a substitute—that they DO stock in order to create the close-second, or kissing cousin version. The basic mixture is simple. The most difficult part of the recipe is in the rolling out process. If the dough is not paper thin, you won't get a likeness to the original!

DEARITOS _

1/3 cup blended corn & liquid from 8-oz can whole kernel corn (using suggestion below)

1 tsp season salt

1 TB oil

1 cup all purpose flour

or Masa Harina if available



Dump the can of corn without draining it, into your blender. (If you use "Freshlike" brand, which as very little liquid, you must add enough water to the corn in the can that it comes to the rim of the can, before putting it into blender.) On high speed, blend till absolutely smooth. Measure out 1/3 cup of the mixture and place in 2-qt mixing bowl, stirring in remaining ingredients till you can work it into stiff, smooth ball of dough about size of large orange. Next place this between 2 sheets of waxed paper, roll out paper THIN!!!

Peel off top sheet of waxed paper. Re-roll portions of dough that appear to be a bit thicker than others. Use scissors to cut dough, and the bottom sheet of waxed paper, into small triangles about 2" on each side. Peel away paper. Drop few at a time into small skillet containing about 1/2" deep HOT oil. (They'll be greasy if oil is not hot enough!) Do NOT let them brown or change color. Remove with tongs to paper toweling. At once sprinkle with our Nacho Coating (below). Place on ungreased cookie sheet and into a 300F-oven for 12 minutes. Cool, store in covered container or paper sacks. Keep at room temperature. Makes ooodles!!!

NACHO CHEESE COATING

Combine 1/4-cup canned Kraft grated American Cheese (powdered texture)—or use the cheese mixture in the envelope that accompanies the boxed macaroni & cheese dinners, using the macaroni for something else at another time. Stir the powdered cheese product well with 1 TB chili powder, 1 tsp season salt, dash of garlic powder. Keep in large holeshaker container & dust the fried pieces both sides with this while

SOFT TACO SHELLS

Pieces are still hot.

The dough is the The dough is the same as for the "Dearitos" in the above recipe. When you roll it out, however, you cut the dough into circles, using a saucer as a guide. The thicker the dough, the softer the final product will be. The first few may not be exactly as you want them. It takes practice! One at a time, slip the circle of dough into the 1/2" deep hot oil in a small skillet, turning it only once, after about 1/2-minute. Don't let it brown. As soon as you have removed it with a pair of tongs, to paper toweling to drain, fold the shell over the handle of a mixing spoon, or something that will shape it into a folded, but not creased cup like form. Let it cool and store them in covered containers. Use them promptly. They don't store well. For a more crisp shell, place on cookie sheets, after frying each & bake at 300F—for 12 mins or till crisp enough to please you.

STRATEGIES

½-cup lukewarm water

½-cup lukewarm water
½-cup lukewarm milk
¼-tsp baking soda
1 pkg dry yeast
2 cups all-purpose flour

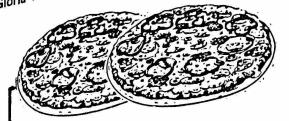
In 2-qt mixing bowl, as listed, beat all ingredients well, working in the flour, little at a time, using large mixing spoon. Dip hands into Spray 12" or 13" round pizza pan lightly in Pam and pat out the minutes (without toppings). At once, spread surface of partially sprinkle with 2 cups (8-oz) shredded Mozzarella. Sprinkle 8-oz thin slices of pepperoni & return to that 450F—oven for about cheese is bubbly. Let stand 3 or 4 minutes before cutting with sprinkle with 2 cups (8-oz) shredded Mozzarella. Sprinkle 8-oz can well drained mushrooms over that if you wish and/or paper 2 thin slices of pepperoni & return to that 450F—oven for about 12 mins, or till crust appears golden brown around rims and the cheese is bubbly. Let stand 3 or 4 minutes before cutting with

STIR AND SPREAD PIZZA CRUST For A No-Knead Crust

1 cup self-rising flour 3 TB cornstarch 1 TB grated Parmesan cheese

2/3 cup (6-oz) beer or Club Soda 1 TB oil

In 2-qt mixing bowl with large spoon, mix 1st 3 ingredients together just to thoroughly combine. Pour in beer or Club Soda & oil and etin till doughly combine. oil and stir till dough is smooth and thick (like a biscuit dough). Dump into center of Pam-sprayed round 12" or 13" pizza pan & wet the back of 1 and 2 wet the back of large spoon, spreading and coaxing dough evenly over surface of large spoon, spreading and coaxing dough evenly over surface of pan. Bake at 375F-15 minutes (without toppings) and at once there are the second part of the and at once then spread hot partially baked crust with 8-oz pizza sauce sprinkling and then sauce, sprinkling on 2 cups shredded Mozzarella over that and then add mushrooms and cups shredded Mozzarella over that are to add mushrooms and/or sliced pepperoni. Return to 375F-oven to bake 20 mins longer and pepperoni. Return to 375F-oven to serve 6. bake 20 mins longer or till toppings are bubbling. Cut to serve 6. Gloria Pitzer's Secret FAST FOOD Recipes



PDQ PIZZA SAUCE

6-oz can tomato paste 6-oz can tomato sauce 10-oz can tomato soup 1 envelope onion soup mix 1/2-cup Wish Bone Italian Dressing.

Put it all into your blender & blend on high speed, about 1 minute or till smooth. Store in container, refrigerated -to use within 2 weeks. Makes covered almost a quart. Freeze in small portions (in margarine tubs, for instance) to use within 3 months.



Subtle Flavor

AND/OR SPAGHETTI SAUCE

1-lb jar Prego Spaghetti Sauce 1/2-cup Concord Grape Wine 1.5-oz envelope onion soup mix 10-oz can tomato soup

Put it all into blender, blending 1 minute, or till smooth, high speed. Heat gently to serve over 1-lb cooked, drained spaghetti.

MEAT SAUCE:

Brown 1½ to 2-lbs ground round in 2 TB oil, crumbling with fork, till all pink color disappears from beef. Use medhigh beet high heat. Pour blender mixture into meat mixture & cover pan, reducing heat to low till sauce is piping hot. Serves 4 to 6.

MARIO'S SPAGHETTI SAUCE

14-oz can stewed tomatoes 1-lb jar Prego Spaghetti Sauce 1.5-oz env onion soup mix 6-oz can V-8 Juice 1/2-cup grape or strawberry jelly Put thru blender, high speed, 1 min or till smooth. For meat sauce, as in above recipe, add blender mixture to browned

2-lbs ground round, heating well.

Pizza. Bread, cheese, tomatoes, peppers and mushrooms make up a nutritional bonanza representing all the basic food groups. Remember, though, that cheese does contain salt (as does tomato sauce) and fat. At 400 to 500 calories per slice, it's best to eat this as a meal, not a snack.

PEELING AND SEEDING -**TOMATOES**

To peel: Blanch tomatoes by dipping in boiling water for 10 to 30 seconds (riper tomatoes take less time). Rinse under cold water to cool. Slide tip of knife under tomato skin and slowly strip skin off. Cut out core. To seed: Cut tomatoes in half crosswise. Gently squeeze each half to remove seeds and juice. Chop or slice the tomatoes as needed.___

TOMATO SAUCE FROM TOMATO JUICE

When you have too many tomatoes in the garden, start with homemade tomato juice to create pronto-sauce for last minute spaghetti or pizza dishes.

6 Ritz Crackers 1/2-tsp Season Salt 12-oz tomato juice (11/2-cups)

Break up crackers and drop into your blender, adding season salt. Heat juice just to boiling and at once pour into crackers. Blend on high speed, on/off, about 1 minute or till absolutely smooth. Adust seasoning with salt & pepper to taste if you wish. Makes about 1-1/3 cups sauce. Recipe may be doubled or tripled, but in this case, blend the crackers, dry, in blender first, till powdered. Then add season salt and boiling juice. Continue as otherwise directed in above recipe. Sauce may be frozen in family sized containers to use within 6 months.

To 1-1/3 cups of prepared sauce PIZZA SAUCE from above recipe, whisk in 1 envelope Good Seasons Italian Dressing mix powder.

Gloria Pitzer's Secret 75 1 1000 Recipes

Get carried away

Pizzeria

The American Fast Food Frontier has many super-star food chains but the one that inspired my own version of their product, is probably the most successful of them all!

Little Siezure



Pizza Hat Crust

2 pkgs dry yeast 2/3 cup warm water

2 tsp sugar

2 cups cold water

3 TB corn oil

2 TB sugar

1 tsp salt

¼-tsp garlic salt ½-tsp dry oregano leaves

6½- to 7 cups all-purpose flour

The Sauce & Toppings

10½-oz can tomato soup
1 TB dry oregano leaves
½-tsp garlic salt
8-oz shredded Mozzarella
8-oz shredded Muenster
1/3 cup grated Parmesan
8-oz thinly sliced pepperoni
8-oz can mushrooms, drained

To prepare the crust, sprinkle yeast over warm water & stir in the 2 tsp sugar. Let stand about 5 mins or till very bubbly. Combine the remaining ingredients with about half of the flour, beating to a smooth batter. Beat in the yeast mixture & then with a sturdy spoon work in remaining flour until you can toss it lightly on a floured surface and knead it until it feels elastic in texture. The kneading may require about 2/3 cup additional flour, that you will be coating your hand with as you knead the dough. Don't let the dough become too stiff and yet you don't want it to stick you your hands. Place it in a large plastic food bag, which you can spray inside with Pam or wipe the inside of it with oil and place the ball of kneaded dough in this to rise till doubled in bulk. Be sure the plastic bag is large enough that it will permit the dough to double without splitting the bag. You can place the bag of dough on a warm, sunny spot on the table or kitchen counter which helps it to raise quickly & if it's summertime, place the bag of dough (with open end sealed tightly with tape or a wire twist)—in your car with the windows up!
When dough has a large or a wire twist)—in your car with the windows up! When dough has doubled, punch it down and shape it to fit two 15" round pizza page that the pizza pans that have been greased and dusted in cornmeal. Add the sauce & topping ingredients topping ingredients exactly in the order listed above, spreading each ingredient evenly over the listed above. ient evenly over the dough. Let this rise about 20 minutes in a warm place and then Rake at 4500. and then Bake at 450F—about 20 to 25 minutes, putting one pizza at a time on center rack of the on center rack of the preheated oven. If you don't want a pizza-pizza, and you can only handle and a pizza-pizza, and you can only handle one of them, wrap the second pizza in foil or plastic & seal it with tane to be a & seal it with tape to lock out all air. Freeze it before it rises the last time. After letting it than 30 mizzas). After letting it thaw 30 minutes you can bake as directed above. (2 pizzas).

ITS NO SECRIET

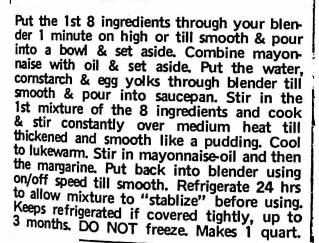
HORSERADISH CREAM SAUCE

(Makes about a quart) 5-oz bottle horseradish 1/2-cup light vinegar 1 tsp hot pepper sauce 6 TB sugar 1 tsp onion powder 1/2-tsp garlic powder

2 tsp salt 1/2-tsp pepper

1 cup mayonnaise 1/4-cup oil

1 cup cold water 1/4-cup cornstarch 2 raw egg yolks 1/4-cup margarine



NOTE: If you do not have a blender, use / electric mixer with high speed, to combine ingredients in each step.

TOTEM POLE HORSERADISH SAUCE

6 TB mayonnaise (level measure)
4 TB sour cream
1 TB bottled b

1 TB bottled horseradish 1 tsp sugar

In small bowl, use wire whisk to blend till smooth. Makes 1½-cups. Keep it refrigerated in tightly covered container to use in a week.

BLENDERSLAW

with cold water. Drop in enough 2 or 3-inch chunks of cabbage to within 1" of top of container. Put the lid on tightly. Use on/off with High Speed about 10 seconds, or till you can see chopped water. Dump into strainer or colander to drain all water off. Press out all excess liquid. Place cabbage in bowl, repeating this method in blender until you have 4 cups of the chopped cabbage.

Now peel 2 medium carrots and cut those into 1 or 2" lengths & chop in blender half-filled with water, as cirected above for the cabbage. Drain & mix into the cabbage.

Mix in 3 green onions that are scissor-snipped quite fine (tops and stems, both!) Add 1 canned or bottled, drained pimiento—or 1 medium tomato, with most of seeds removed, diced fine. Add the dressing made by mixing together the following:

1 cup Miracle Whip 8-oz bottle buttermilk dressing 1 TB prepared mustard 1 TB (or to taste) sugar 1 tsp celery seed

Coat slaw ingredients thoroughly in dressing. Seal in plastic wrap and refrigerate at least an hour before serving. Serves 6 nicely!

RANDOM RANCH SALAD DRESSING

1 cup mayonnaise ⅓-cup buttermilk 1 TB dry minced onion 1 tsp dry dill weed 3 or 4 drops Tabasco Sauce

With wire whisk or mixer on low speed, combine all 5 ingredients till smooth. Keep tightly capped & refrigerated to use within 60 days. Makes almost a pint. (Very good as a dip for veggies or chips, too!)



THE BIG BOY TRADEMARK IS BEING REPLACED!

IMITATION is worth the attention we are willing to give to it, simply because the food industry is constantly changing. Very few companies within the field have retained their original logo or trademarks or identifying signs. Recently Bob's Big Boy, based in California, announced that the chubby little kid in the checkered overalls would be replaced with another trademark The full information about this pioneering franchise food company was originally published in our "Book One"—dated February, 1981. For the sake of memories, and a little for the sake of history, too, I have reprinted that information in this book.

ROBERT C. WIAN Enterprises, California, Inc., of Glendale, founded "The Big Boy" Res-Over 1,100 Big taurant Chain. Boy units were in operation in 45 states, Canada and Japan as of February, 1981. For over 45 years this food chain has been making history in the food When Depression-Era industry. enterpreneur, Bob Wian started his own restaurant, he was content to keep things "local" and conventional.

As the legend goes, he attempted to please customers at every turn, and being imaginative as well as consumer conscious, came up with the notion of slicing a burger bun twice, so that two meat patties would fit into it. The double-decker hamburger was probably Bob Wian's personal creation, for it was long before McDonald's "Big Mac" was even a gleam in the eye of its founder, Ray Kroc.

Bob Wian had 4 rules to be followed in his company: "Serve the best food. . .At moderate prices. . .in spotless surroundings . . . with courtesy and hospitality."

-ILLUSIONS

In Colorado the Big Boy chain is called Azar's. In West Virginia, they run as Elby's. In the Northeast, Shoney's is the name. The J.N.'s are in Kansas. In Alaska, they are only called "Big Boy" but in Michigan and parts of Ontario, Canada, they are known as Elias Brother's Big Boy. In Ohio, Frisches is the name over the Big Boy restaurants. Twenty companies make up the Big Boy Restaurants. It is now a division of Marriott.

Bob's Pantry was the 10-seat diner, home of the 10-cent cheeseburger, and the original Bob's Pantry is pictured in this book.

They like to hire teenagers today, who have no pre-conceived notions about the restaurant business, so that they can be trained from the beginning by Big Boy. Some of their top executives today, started as dish washers or bus boys themselves. Menus will vary a little depending on the location and ownership super-visor. You'll note there is a big difference between the tartar and that sauce served in Ohio of the Michigan restaurants, which causes some of our readers to write and complain that the recipe I have published is NOT like the tartar sauce they were served.

The Marysville, Michigan Big Boy was recently owned by the Mourad Brothers with another Big Boy on Cooley Lake Road in Union Lake and one on East Grand River in Howell, Michigan, and the ingenuity used in presenting their salad bar selections indicates that there is a good deal of liberty exercised among the 20 companies.

The original slanted roof unit used some 25 or 30 years ago by the Big Boy restaurants can still be visited at East Lansing, Michigan on Stadium Road and also in Torrance, California on Hawthorn Blvd. Paul and I have been to both, and it is like stepping back into a time when we were younger — a nice experience.

Gloria Pitzer 3 Societ PADI FOOD Recipe



FRENCH DRESSING If I were in charge that everybody loves there make the French Dressing that everybody loves there this way-8.02 bottle Wish Bone Italian Dressing

10-1/2-oz can tomato soup

3 TB sugar

TB sugar
Put all three ingredients through blender for l Put all three misseed. Then add 1/4-cup ketchup minute on high speed. Then add 1/4-cup ketchup minute on night spectrum and blend another 30 seconds. Makes about 1 pt.

SEASON SALT

2 tsp dry mustard 2 TB sugar 2 tsp canned dry sweet pepper flakes (or use 1 TB McCormick's Salad Supreme Seasoning)

11/4-cups table salt (Diamond Crystal preferred)

2 tsp onion salt 1 TB celery salt 2 tsp garlic salt 1 TB paprika 2 TB black pepper 1 tsp bottled grated lemon peel 1 tsp dry minced parsley flakes

Mix together thoroughly with a fork and funnel mixture into a shaker container. Makes 13/4-cups. Keep on cupboard shelf to use in 3 months. _

SHRIMP COCKTAIL SAUCE

12-oz bottle Chili Sauce 2-oz bottled horseradish 1/4-cup sugar 1/8 tsp Tabasco Sauce 1 tsp lemon juice



Stir all ingredients together well. Keep in covered container in refrigerator to use within 2 weeks. Makes about 21/4-cups. .

SLIP JIP SANDWICH SAUCE

1¹/₄-cups mayonnaise 34-cup Miracle Whip 1 TB dry minced onion-crushed! 1/4-tsp Tabasco Sauce 4 tsp finely chopped dill pickle (or grate on vegetable grater)

2 TB dill pickle juice ½-tsp Dijon blue label mustard 1 tsp sugar

Mix thoroughly together as listed. Refrigerate in covered container to use in 2 weeks. Makes 2 cups.

TARTAR SAUCE (Ohio Style)

10-dill pickle chips 2 TB dill pickle juice 1 tsp French's prepared mustard 1 cup Hellmann's mayonnaise 7 drops Tabasco Sauce

Put 1st 3 ingredients into blender using on/off speed. When Pickles are minced, but not pureed, dump mixture into small mixing bowl & stir in last 2 ingredients. Makes about 1½-cups sauce. Keep it in a covered container, refrigerated, to use within 2 weeks

CREAMY COLESLAW . (Michigan Style)

Slice half a head of cabbage into match stick pieces. Place in a large bowl and toss cabbage pieces with (2 carrots that are finely shredded on next-to-the-largest hole of vegetable grater. Stir in 3 TB dry minced onions, 1 TB season salt, 1 cup milk. Cover & refrigerate 1 hour. In another bowl mix to gether the dressing ingredients as follows:

2 cups mayonnaise 8-oz carton sour cream 3 TB sugar

1 tsp prepared mustard 1 tsp celery seed

Pour the dressing mixture over cabbage mixture, coating well. Cover again. Refrigerate another hour before serving. Serves to 10 (Leftover slaw can be refrigerated, tightly covered, to use in 2 days. Never freeze mixtures that contained tain mayonnaise or Miracle Mile

Food, Glorious Food, IV PECAN PIE

2/3 to 1 cup pecan halves
1 unbaked 9-inch pie shell
4 eggs
1 cup dark corn syrup
1/3 cup sugar
1/4 cup butter
1 tablespoon lemon juice
2 teaspoons vanilla
Dash of salt

Sprinkle pecans in pie shell. In large bowl beat together remaining ingredients. Pour over pecans. Bake in preheated 350° oven 35 minutes or until knife inserted in center comes out clean. Cool on rack. Makes 8 to 10 servings.

SUPER SUNDAE Use a large beer goblet (fish bowl style) to assemble 2 large scoops of any flavor ice cream and drizzle both scoops with your choice of syrup. Top with swirls of canned whipped cream. Sprinkle on chopped peanuts or walnuts or pecans and add a big red maraschino cherry to the top!

STRAWBERRY PIE

3-oz box strawberry Jell-O 1 cup boiling water

½-cup strawberry jam

1-cup cold water 1/4-cup cornstarch

Few drops red food coloring (optional)

1 quart whole fresh strawberries, hulled

9" baked pie shell

Place Jell-O in 11/2-qt saucepan and stir in boiling water. Place on low heat. Stir in jam until all of Jell-O has dissolved. Put water & cornstarch through a blender till smooth, using high speed about 1 minutes. Stir this into Jell-O mixture until it becomes smooth, thickened and clear. Spoon HALF of the Jell-O mixture into baked pie shell. strawberries, Arrange hull-side-down, close together over the sauce. Spoon remaining berries. Jell-O sauce mixture over berries. Refrigerate several hours. Cut into servings. Top with whipped cream.

FRENCH TOAST

Use the sandwich style sliced bread, which is a square loaf.

2 slices sandwich bread 1 egg

1/4-cup milk 1/2-tsp sugar 1/4-tsp vanilla Dash of salt

2 TB Crisco 2 TB Crisco Oil



Cut slices of bread diagonally each into triangles. (4 pieces). Put egg, milk, sugar, vanilla & salt through blender, high speed about 1 minute. Pour it into a shallow bowl. In a 12" skillet melt Crisco with oil till very hot & then regulate heat at medhigh. Coat triangles of bread, one by one, in egg mixture, both sides & place in hot Crisco mixture. At once, spoon remaining egg mixture a little at a time on the top of each piece of the bread in the skillet, allowing the egg mixture to soak in before you add any more. Do not apply the egg mixture too much at a time or it will run over the sides and you don't want that! You want the bread to absorb it while it is browning. Peak at underside in a few minutes to check for browning and when nicely browned, turn pieces to brown other side. It should puff up nicely. When evenly browned, quickly transfer to serving plate. Wipe with soft butter and at once dust liberally with powdered sugar, allowing it to form its own frosting while the toast is still hot. Serves 2.

BANANA CREME PIE

Prepare 3½-oz box vanilla pudding (NOT instant) per box directions, & as you remove it from heat, per directions, stir in 4 TB butter, ¼-tsp nut. you remove it from heat, per directions, stir in 4 TB butter, ¼-tsp nut. you remove it from heat, per directions, stir in 4 TB butter, ¼-tsp nut. you remove it from heat, per directions, stir in 4 TB butter, ¼-tsp nut. you remove it from heat, per directions, stir in 4 TB butter, ¼-tsp nut. yet set in 4 TB

CHOCOLATE PUDDING -

3 squares (1-oz each) unsweetened solid baking chocolate 3 cups milk 34-cup sugar 6 TB flour ¼-tsp salt 1 tsp vanilla 4 TB butter or margarine

Place chocolate with HALF of milk in 1½-qt saucepan on low heat, stirring till chocolate melts. Put rest of milk into blender with remaining ingredients, blending till smooth. Stir blender mixture slowly into chocolate mixture, continuing to stir till smooth & thickened. Chill & divide between 6 serving goblets.

TODAY'S CHOCOLATE PIE

Prepare chocolate pudding from the recipe above. Soften 1 envelope plain gelatin powder in 1/4-cup cold water & set in pan hot water till clear. Whip it into hot pudding. Pile into baked 9" pie shell. Chill till set. Garnish each serving in whipped cream. Serves 6.

CHOCOLATE CREAM PIE

1 recipe for a 9" pie crust

6-oz pkg semi-sweet chocolate chips 2 cups thawed Cool Whip (or Kraft's La Creme Topping) 2eggs well beaten 1/4-cup granulated sugar

Prepare your favorite pie crust recipe, but I recommend our Butter Crust from any of our cookbooks or current information sheet of sample recipes, partially baking the empty crust only 10 mins at 375F—. Meanwhile in top of double boiler, over simmering water, melt chocolate chips till smooth and at once remove from over the water. With portable electric mixer on low speed, beat in Cool Whip, eggs & sugar. Soon as 10 mins are up on the crust, slide out oven rack far enough that you can pour the filling into the hot crust and return to oven to bake at a LOWER oven temperature of 350F-for about 25 to 30 mins or till crust is lightly browned and filling is "set". Cool pie on wire rack & then cover and refrigerate 1 hour. Cut to serve 6 to 8, topping each serving in additional Cool Whip & sprinkle each with some chocolate sprinkles as used for decorating cookies.

MAD

BOSTON PA CREAM PIE

(You won't find this on their menu anymore, but it was one of their best desserts years ago!)

18-oz box yellow cake mix prepared per box directions & baked in 2 round 9" layer pans also per cake box directions.

3½-oz box instant vanilla pudding 1 cup cold milk ½-cup buttermilk Dash nutmeg

8-oz jar chocolate fudge sundae topping (Smucker's or Kraft's brand)

When cake layers have completely cooled in pans on wire rack, per cake mix box directions, prepare the filling for the dessert by beat ing together the instant vanilla pudding powder, the cold milk and the buttermilk till pudding is thick and smooth. Apply this between the layers of the cake. Secure layers in place so they won't slip by inserting several long, paper-covered wire trash bag "twists" through cake. place it in twists" it in freezer for about an hour. Then apply the fudge sundae topping just to top of cake and let it desires. let it drip artistically down sides. Cut to serve 6 to 8. Keep leftover cake refrice to 8. cake refrigerated to use in 3 days.

MACARONI SALAD FOR SALAD BAR -ACARONI SALAD.

ACARONI SALAD. Cook per pux difference and again. Prepare a dressing of — 1½-cups mayon-Rinse in TR prepared mustard, 1 TB sugar, 1 TB hottled their mayon-Rinse in cold waterd mustard, 1 TB sugar, 1 TB bottled Italian Salad naise, a coat macaroni in this well. Add to it 1/2-cup dicad station Salad naise, 1 78 preparation in this well. Add to it 1/2-cup diced sweet pickle, Dressing & coat macaroni, 2 ribs celery sliced thin. 1/2-cup characteristics of the coup characteristics of the coup characteristics. Dressing & coat monion, 2 ribs celery sliced thin, 1/4-cup chopped green 2 TB dry minced olives. Refrigerate before servings. Serves 4 to 2 2 TB dry miliced clives. Refrigerate before servings. Serves 4 to 6.

CREAMY HOT CHOCOLATE -

1/4-cup chocolate syrup 2 cups milk 2 rounded tablespoons bottled marshmallow creme

In small saucepan over medium heat, combine syrup & milk till almost scalding. Remove from heat. Drop in marshmallow creme and stir till it melts. Pour it all into your blender and blend till creamy and foamy. Serve at once. Makes 2 servings!

TOMATO-Y GARLIC SALAD DRESSING

1/2-cup water ∜₂-cup light vinegar 2 envelopes Lipton's Tomato Cup A Soup powder*

11/2-tsp chili powder 1 tsp season salt 1 tsp garlic salt ⅓-tsp paprika 1/4-tsp black pepper

1 tsp dry minced onions crushed fine with hammer

Corn Oil or Vegetable Oil

In small saucepan combine water & vinegar and bring just to boil. Boil 30 seconds. Remove from heat. Stir in all but the oil, using sturdy mixing spoon till smooth. Refrigerate this mixture about 1 hour or till well chilled. Measure this mixture and add twice as much oil, whisking it with a wire wisk or shaking mixture in a jar with a tight-fitting lid, till well-combined. (Use 1 part vinegar mixture to 2 parts oil.) Keep dressing in tightly covered container, refrigerated to use within a month. Shake well before using. Makes about 2 cups.

(*) If you cannot find Lipton's Tomato Cup A Soup where you shop, use our homemade version on page 23 of my Better Cookery Cookbook.

BLUE CHEESE

8-oz bottle Buttermilk Dressing 1/2-tsp onion powder 1 cup mayonnaise 4-oz finely crumbled blue cheese.

In small mixing bowl using wire whisk, whip the buttermilk dressing with onion powder and the mayonnaise till smooth. With a spoon stir in well-crumbled blue cheese just to combine. Refrigerate in tightly covered container to use within a week or so. Makes about 2½-cups dressing.

1-lb ground round 2 TB oil

1-lb jar Prego Brand Spaghetti Sauce 14-oz can stewed tomatoes 1 envelope (1.5-oz) onion soup mix 8-oz can jellied cranberry sauce

In 12" skillet brown and crumble ground round with fork in the oil, on medium-high till all of the pink color in the beef turns to light brown. Put remaining ingredients into blender & blend on high for about a minute or till smooth. Pour over meat in the skillet and stir to combine, keeping mixture on med-low heat just till piping hot.

Meanwhile per box directions, cook a 1-lb box THIN spaghetti or Vermacelli (extra-thin) and when tender (but not over done) drain well in colander but do NOT rinse spaghetti. Shake all excess cooking water from spaghetti and arrange hot spaghetti equally divided between 6 "gratin" dishes, (oval shaped boat dishes). Spoon hot spaghetti sauce over each serving. Add grated Parmesan to taste. Makes 6 medium servings.

HAM AND BEAN SOUP Put 1-lb dry uncooked Northern beans in a shallow ungreased baking pan in 375 oven for 20 minutes. Transfer to a 2½-qt saucepan and add 10 cups water, 1 tsp salt, ½-tsp pepper, ½-tsp onion powder, 2 TB chicken bouillon powder and ½-tsp hickory flavored salt with 1 envelope onion soup mix. Let it come to a boil, stirring often. Cover it and simmer 2½-hrs or till beans are quite tender. Take a few out and bite into them to test. Taste it now for salt & pepper. This is when I often stir in a half tsp of sugar if there's not enough flavor. Stir the soup often so that it won't scorch. This is when placing a wire between the pan & the burner helps. A couple of table knife blades, parallel to each other under the pan will also prevent that direct heat from bruising the soup....When beans are tender, remove 1 cup of the beans and about 1/2-cup of the broth to your blender (which you should run under hot water first so the heat of the beans will not crack the glass)...Blend the beans & broth on high speed about 30 seconds & return it to the soup. It is the best natural thickener you could use. If you wish a thicker soup, put a little more of the beans through the blender till it suits you. Then finally add a 6-oz can tomato juice or V-8, 1 TB dry minced parsley, 4 TB butter or bacon drippings. Heat

CREAM OF BROCCOLI SOUP-

5 mins longer and serve. Makes 2 qts & it

will freeze beautifully up to a year.

The background and more detail about this soup is found with the original recipe for it on page 78 of my Joy Of N-o-t Cooking— Anymore Than You Have To Cookbook.

10-oz can cream mushroom soup 10-oz can cream of celery soup 1/2-of-a-soup can of mayonnaise 131/2-oz can clear chicken broth 2 TB dry minced onion 10-oz box frozen cut-up broccoli 2 slices (about 4x4" each) boiled ham, snipped fine

Have water in lower half of a 2-qt double boiler, simmering gently. Stir all ingredients together well in top half of double boiler, adding each, 1 at a time, as listed, and stirring together thoroughly with each separate addition. Do NOT let soup boil or it will curdle. Allow to cook over gently simmering water, (replacing water in the bottom half of pan as necessary) until broccoli is tender and soup is piping hot. Serves 4 to 6. (Refrigerate leftovers in covered container to reheat over hot water, within 2 or 3 days.) Do not freeze leftovers.

MINESTRONE

10-oz can clear chicken broth 10-oz can clear beef broth 10-oz can bean & bacon soup 10-oz can Chili Beef Soup 12-oz can V-8 Juice 2 large ripe tomatoes diced & seeds discarded 1 tsp Salt Spice

(McCormick's brand or use our homemade version on page 95 of my Better Cookery Book.)

As listed, put all ingredients into 21/2-qt saucepan and heat gently over medium, stirring combine, till soup is piping hot Do not let it boil. Serves 6 to 8. Freezes well to use in 6 months. In some states the Big NOTE: Minestrone has included Boy cooked elbow macaroni. imitate this version, cook the macaroni separately -placing 1 cup uncooked elbow macaroni in 4 cups slightly salted water & boil gently about 8 to 10 mins or till tender. Drain & add to the hot Minestrone.

CANADIAN CHEESE SOUP

AM

BROCCOLI

SO

1/3 cup milk 10-oz can cream of celery soup 10-oz can cream mushroom soup 8-oz jar Cheez Whiz 1 TB dry minced onion 1 tsp prepared mustard 1 slice (4x4") boiled ham, snipped with scissors into tiny bits 11/2-tsp sugar (or artificial sweetner to taste)

Place all ingredients, as listed, in top of double boiler, over gently simmering water, stirring well with each separate addition. Cook only till piping hot. Do not let soup become too hot nor let it boil or it will curdle.

NOTE: Be sure to stir complete ly and keep water simmering gently (not a hard boil) in bottom half of double boiler, to prevent soup mixture from separating.

(The original soup contains some carrots. You can add a well drain ed 8-oz (small size) can sliced carrots that are well diced into tiny bits, if you wish.) Serves 6.

GARLIC TOAST ARLIC TUAS:

ARLIC TUAS:

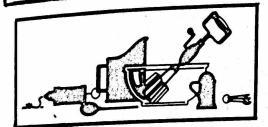
Big Boy calls their dinner rolls "Grecian Rolls". They're about 5 or 6

Big Boy and crisp on the outside, but soft on the incide Big Boy cans crisp on the outside, but soft on the inside. inches long and crisp of long dinner rolls with a crisp.

ches long and charge of long dinner rolls with a crisp crust at the supermar-Look for a package of long dinner rolls with a crisp crust at the supermar-Look for a package lengthwise. Spread cut sides liberally in butter or margarine ket. Slice these lengthwise on hot flat griddle, as you would be a margarine cut-side-down on hot flat griddle, as you would be a margarine cut-side-down on hot flat griddle, as you would be a margarine cut-side-down on hot flat griddle, as you would be a margarine cut-side cut-side cut-side. ket. Slice these length on hot flat griddle, as you would prepare a grilled and apply cut-side-down on hot flat griddle, as you would prepare a grilled and sandwich, checking the browning sides for when it is a lead of the sandwich. and apply cut-side decking the browning sides for when it is golden and cheese sandwich, checking the browning sides for when it is golden and cheese at once, dust the butter, grilled sides lightly in garlie sides cheese sandwich, cheese sandwich, at the butter, grilled sides lightly in garlic salt and papcrisp. Serve at once. rika. Serve at once.

BLUEBERRY PANCAKES Use the pancake mix in this book or use a boxed mix if you must but combined you have a smooth batter. Then put a 1-lb can blue-tsp vanilla till you have a smooth batter. Then put a 1-lb can bluetsp vanilla till strainer and run them under cold water. Let them berries into a strainer and run them lightly in plain flow. berries mile and dust them lightly in plain flour. Stir into the batdrain wen and Allow about 1/3 cup batter for each pancake, uster very gently. Allow about 1/3 cup batter for each pancake, uster very gently oiled griddle or Teflon lines still a ter very slightly oiled griddle or Teflon lined skillet. Brown each ing a hot lightly oiled griddle or Teflon lined skillet. Brown each side. Serve at once. Keep them on a buttered plate in a 275F. oven till all of the pancakes have been made. Makes about 12.





CHICKEN ON A BISCUIT.

131/2-oz can clear chicken broth 1/4-cup Bisquick 1/4-cup milk

1/8 tsp powdered turmeric 1/8 tsp poultry seasoning 1/8 tsp paprika



Salt & Pepper to taste

Put all of above ingredients into blender, using high speed, 1 min or till smooth. Pour into 2-qt saucepan & cook, stirring constantly over med-high heat-or till smooth & thickened. Turn heat to low and add:

2 cups diced, cooked white chicken meat

Heat gently but thoroughly. Split Buttermilk Biscuits each in half and arrange in oval shaped serving dishes ("gratin" dishes). Spoon the chicken and gravy over split biscuits, allowing 1 biscuit per serving. Above recipes makes 4 cups of chicken in gravy and serves 4 to 6 easily.

BELGIUM WAFFLES

Prepare the Belgium Waffle iron per manufacturer's directions before preparing the batter.

2 cups flour

4 tsp baking powder

1 tsp salt

2 cups milk

4 eggs - separated

1 cup melted butter or oil (butter, preferred and do measure AFTER melting it).

In 2-qt mixing bowl, stir together the flour, baking powder, salt. In another smaller bowl beat the milk with the yolks of the eggs. Beat the whites till they hold their shape when beaters are removed. Stir the melted butter into the milk/egg yolk mixture. With electric mixer on medium speed, beat the milk mixture into flour mixture till smooth. With rubber bowl scraper, fold in stiffly beaten egg whites. Allow little bits of whites to remain as you fold them in. about 2/3 cup batter Allow for standard Belgium Waffle iron but use about 1/3 cup for the regular round 6" iron - or enough batter that it pours quickly and evenly over the hot, oiled iron. Bake until steaming stops or signal light on iron indicates waffle is baked. Loosen waffle with fork and lift from the iron. Reheat iron before preparing next waffle. This recipe makes about 5 waffles.

I'm glad I never throw anything away! Here is a photo I took for an article I wrote for The Detroit Times in the early 50's on the success of the Greenfield's Restaurant. This one was located at 1130 Griswold Street, in what wa. then the heart of the Detroit business district. The coffee shop upstairs had a limited menu, while the cafeteria downstairs offered a more complete selection of Greenfield-favorites! You'll find their Pumpkin Pie and Hot Chicken Salad recipes in our Joy Of N-o-t Cooking book and the Cloverleaf Rolls in Mixed Blessings.



Macaroni & Cheese

7-oz pkg elbow macaroni 8-oz Velveeta Cheese ½-cup milk ¼-lb (1 stick) margarine or butter 1 TB dry minced onion 10-oz can cream celery soup 1 cup mayonnaise 4-tsp black pepper 1 tsp season salt 4-oz shredded Cheddar cheese

Cook macaroni per box directions till tender. While macaroni is cooking put remaining ingredients as listed, into 2½-qt saucepan and stir over medium heat till cheeses melt and mixture is smooth. Use a wire whisk to combine mixture to smooth consistency after cheese melts. Add hot, drained cooked macaroni. Coat it well in cheese mixture. Turn into butter 2-qt baking dish. Cover & bake 350F—30 minutes. Serves 6 to 8.

APPLE PIE

Prepare 1 recipe of our Butter Crust (see Index), patting it out into a Pam-sprayed 10" Pyrex pie plate. PARTIALLY bake crust 10 mins at 375F—. Meanwhile prepare the filling.

3-lbs peeled, cored sliced apples 3-oz box lemon Jell-O powder

1/2-cup Bisquick
TB apple pie spice

When all 4 ingredients are thoroughly mixed together in a roomy bowl, pat filling gently but evenly into partially baked crust. Seal it in foil & return to bake at 350F— (slightly reduced temperature) for 45 minutes. Discard foil, testing apples for tenderness. Bake a few minutes longer if necessary according to the tenderness of the apples. Remove pie from oven to cool on wire rack.

FOR TOP CRUST—Prepare one more recipe of our Butter Crust, and spread evenly over Pam-sprayed 10" pie plate. Don't be fussy because after it is baked you'll only crumble it into crumbs anyway. Bake it completely, till golden brown, at 375F—about 20 to 22 mins. Cool just enough that you can invert it onto a cookie sheet and crumble it into crumbs. Mix the crumbs with 1 TB sugar and 1 tsp cinnamon and sprinkle it evenly over the cooling pie. Serve it cut into 8 slices & top with ice cream or Cool Whip. Keep leftovers refrigerated & covered to serve within 3 or 4 days.

QUICK &

MASSA

Gloria Pitzer's Secret FAST FOOD Recipes



2/3 cup water 1/3 cup lemon juice 1 egg ½-tsp sugar

Fish

1 cup self-rising flour

1-lb fish fillets

Additional lemon juice Additional self-rising flour

Oil for frying



In 2-qt mixing bowl, using electric mixer high speed, beat 1st 4 ingredients till smooth. Beat in the 1 cup self-rising flour till smooth and set aside. Remove beaters.

Cut each fish fillet in half to resemble triangle. Dip pieces one at a time in lemon juice. Let excess drip off and then coat each piece very lightly in a little additional self-rising flour. Allow the floured pieces to dry 3 or 4 mins on sheet of waxed paper - without touching each other. With tip of sharp knife, spear 1 piece of floured fish at a time and coat lightly but evenly in prepared batter. Drop into 3" deep hot oil (385F-to 400F—) and fry a few pieces at a time, turning once to brown both sides. (About 3 or 4 mins). Remove from hot oil with tip of sharp knife & place on ungreased cookie sheet. Keep pieces warm in 300F-oven till all pieces have been fried. Serves 4.



COLONEL'S 300 COLE SLAW 300

Years ago at The White Horse Inn, where Harland Sanders introduced his famous "finger-lickin' chicken", we also had the pleasure of trying his own cole slaw creation. Today it's much different in both flavor and texture. My conversations with The Colonel during the early 70's, however, gave me more of a "technique" than a recipe for imitating his specialties and here is one that we are constantly asked for during my many radio recipe visits around the world!

6 cups match-stick-like pieces cabbage (a supermarket package of shredded cabbage will do just fine...)

2 medium peeled carrots - grated on largest hole of vegetable grater 1 onion, the size of an egg, chopped

About a cup of Buttermilk 1 TB sugar

1 pint Mayonnaise (Kraft's preferred) 8-oz carton onion-chip dip 2 TB bottled Italian Dressing 1 TB sugar

Remove 1 cup of the shredded cabbage & mix the rest of the cabbage with carrots & onion. Mix the 1 cup of cabbage with just enough buttermilk that it is completely submerged. Stir in the 1 TB sugar. Seal in plastic & refrigerate several hours. Dump the cabbage-carrot-onion mixture into a plastic food bag. Seal & refrigerate until an hour before serving. Then you'll combine the buttermilk cabbage mixture with the other cabbage mixture, tossing it thoroughly together. With a wire whisk or electric mixer on low speed, combine remaining 4 ingredients & coat cabbage mixture with this -sealing in plastic & refrigerating until time to serve. If there's too much dressing to please you, use slotted spoon to remove slaw to serving dish. Makes 6 adequate servings. Refrigerate leftovers to use in 2 or 3 days. Do not freeze this slaw, please!

CAJUN

PAD

BO JUNGLES SPICY The franchise of a similar name has created a good deal of interest in recreating their rice dish at home.

In deep skillet brown 1-lb hotseasoned bulk type breakfast sausage, crumbling with back of fork, till well done, using medium-high heat. Pour in 2-2/3 cups canned undiluted chicken broth and bring just to boil, turning heat to simmer. Stir in 1 cup longgrain rice (Uncle Ben's preferred), 1/4cup dry minced onion, 2 ribs celery finely minced. Cover and let it simmer about 20 mins gently, or till almost all of liquid has been absorbed by rice and rice is tender. Serve at once. Serves 4 to 6. _

LARRY LICK of WHLS-Radio in Pt. Huron (Mich) is always teasing me about the times when big food company lawyers tried to take me into court for recreating their products with at-home recipes. One of those companies did such a good job of intimidating me that I won't even purchase their products to this day, but fortunately, I don't h-a-v-e to, as I can recreate their dishes, coming very close to the original. This one is a favorite, and Paul, who has hated spinach since he was a boy, raved 8 raved about how tasty it was!

SPINACH SOUFFLE

10-oz can cream celery soup 1/2-tsp season salt

1 cup shredded Swiss Cheese 1 TB dry minced onion 10-oz pkg chopped spinach partially thawed - undrained

Put the 1st 4 ingredients into blender, high speed, till smooth—1/2-minute. Pour into 2-qt mixing bowl. Stir in remaining ingredients. Turn into Pamsprayed 8" square baking dish. Set the dish in 9x12x2" pan. Add enough water to pan that it comes halfway up sides of dish containing spinach mixture. Bake 350F-1 hour or till knife inserted into center comes out clean. Remove dish from pan of water. Cool on wire rack 5 mins. Cut into 6 serving pieces. Serve as a sidedish while hot. RICE PILAF like Chuck Meur's When they make this dish, it's so subtly seasoned I have trouble identifying each individual flavor but here is how to come close!

Saute 1 onion, the size of an egg, chopped, in 5 TB butter till transparent. Add 1 cup Uncle Ben's long grain uncooked rice 13-oz can clear chicken broth 10-oz can beef broth, 1-cup of bottled clam juice, 1/2-cup brok. en, very, very thin uncook. of ed egg noodles. Let come to a stirring gently simmer, stirring gently Cover N the pan with a tight fitting lid & cook on lowest possible heat 0 about 20 mins or till all liquid has been absorbed by the rice heat Stir in 1/2-cup clam Turn off heat. Stir in 1/2-cup clam juice or "Clamato" juice. Serve it with heated, canned stewed tomatoes spooned lightly over the top of each of 4 servings,

FAMOUS NAME

GREEN GODDESS SALAD DRESSING

It was inspired by its service at the famous Garden Court of the Sheraton-Palace Hotel in San Francisco. For it was here, in the mid-twenties, that Chef Philip Roemer created this robust salad dressing for actor, George Arliss, to comemorate his starring role in William Archer's play, "The Green Goddess." True to its namesake, the Green Goddess Salad has since become an American classic, enjoyed throughout the country. Its unique dressing, a favorite of salad gourmets, is made up of an artful blend of anchovies, tarragon, and seasonings in a rich base. Here is the recipe straight from the Garden Court recipe files of 1926.

11/2-cups mayonnaise 4-cup finely cut chives 2 TB tarragon vinegar 2 TB snipped parsley TB crushed tarragon leaves 4 anchovy fillets, finely chopped 1 green onion, finely snipped Thoroughly combine ingredients as listed. Chill in covered contain er to serve within 24 hours. Makes 2 cups dressing.

Whether you have had this at "Daddy's Money Restaurant" or at the old Greenfield's on Griswold in Detroit or Marie Calender's in Los Angeles—here is the secret: DAY BEFORE BEEF BARLEY SOUP

1½-to-2-lb beef knuckle bone 2-lbs beef neck bones 12 cups water 1 onion the size of an orange 1 TB season salt 1 stalk celery (see note below)



Put everything but the celery into 4-qt kettle & bring to rapid boil. Cut the stalk of celery so that you have only the leafy tops of the ribs and a 2" piece of the "core". Place these into the kettle. Put the remaining ribs into a plastic bag & refrigerate till the 2nd day. When soup comes to rapid boil, turn heat down at once to gentle when soup comes to rapid boil, turn heat down at once to gentle winner. Place a tight fitting lid over the kettle & simmer very slowly, 3 hours. Remove lid. Cool to luke warm. Pour through large colander into another kettle or bowl, large enough to accomodate the broth. Cover and refrigerate the broth overnight—or at least 6 to 8 hours. Remove any solid fats that have formed on surface of broth & discard the fat pieces. Return broth to kettle & bring again to boil. Add to this broth:

4 raw eggs, broken, along with the shells 1-lb raw, lean ground beef

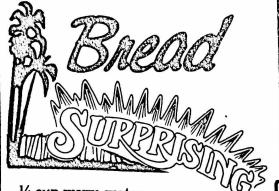
Bring back to boil. The eggs should be stirred with a fork until they resemble scrambled eggs, floating in the broth. Cover kettle. Turn heat to lowest point. Let cook gently 30 minutes. Pour through fine mesh strainer, discarding egg and beef. (You've cooked all of the food value out of the beef & into the broth—so don't be guilty about getting rid of it. It wouldn't do any other dish much good!) Now into this well-strained broth put the following ingredients:

the remaining ribs of celery sliced thin 20-oz bag frozen (unthawed) sliced carrots 2 envelopes onion soup mix ½-cup uncooked barley

Bring back to boil—boiling only 1 minutes. Reduce heat to simmer & cover kettle. Let simmer gently about an hour, or till barley is tender. Refrigerate leftovers to rewarm within a week—or freeze to serve within 3 months. (Makes 3 quarts of soup).

QUICK BEEF BARLEY SOUP

Into a 2½-qt saucepan put 3 cans (14-oz each) clear beef broth and 1 can (14-oz) clear chicken broth with 2 soup cans of water and ½-cup uncooked barley. Add ¼-cup dry minced onion, 1 whole bay leaf, 1 TB dry minced parsley, 2 ribs celery sliced thin, 14-oz can stewed tomatoes & 1-lb very lean stewing beef, cut into bite-sized pieces. Bring to rapid boil, boiling only 1 minutes. Cover & simmer gently 2 hours, or till barley is tender. Makes 6 servings.



14-cup warm water 1 TB sugar 2 pkgs dry yeast

11/2-cups canned Borden's Eggnog. 3 1/2-cups flour

Combine water, sugar & yeast in measuring cup. I stir it with a toothpick, because it becomes paste-like quickly, and will cling annoyingly to a spoon. You do best using the toothpick. Let it stand 5 mins or till doubled in size & bubbly. Meanwhile beat the eggnog with 1 cup of the flour. Beat in yeast mixture and only 2 cups more of the flour. Cover the dough with inverted bowl same size as the one containing dough, having greased the inside of top bowl. Let it rest 15 minutes. Now dip kneading hand into remaining flour and work it into dough only until smooth and elastic, kneading it well. Dump dough into greased bowl. Invert another greased bowl same size over it so that you can see how it's doing as it rises for 90 minutes-or till doubled-out of any drafts. Punch it down then & shape into ball. Place in greased 10" Pyrex pie plate. Cover again with something large enough that you can allow dough to double in bulk without touching it like a see-through cake carrier LO cover or large mixing bowl. Let rise till doubled. Place in COLD oven. Set temperature at 425Ffor 8 mins & at once reduce to 350F-for 30 mins or till well browned & crust makes hollow sound when you tap it with your fingers. Cool in pan 2 hours before slicing.

Gloria Pitzer's Secret FAST FOOD Recipe

MARIE CALLENDAR'S Cake Like Corn Bread

Prepare a 9-oz box corn muffin Prepare a sourcets. Set muffin mix just as box directs. Set aside. In how prepare 9-oz hov. In another bowl prepare 9-oz box of cake mix per box direction yellow cake mix per box directions, Pour prepared cake mix into prepared skir well partions. ed corn muffin mix & stir well Turn batter into greased 9x12x2" Turn ban Bake at 350F—for 30 to 35 mins or in carried in carried in carried in carried in carrier Bake at 350.
till toothpick inserted in center warm with comes out clean. Serve warm, with Rutter (See Index for region) comes out clean. Serve warm, with Honey Butter (See Index for recipe)

BIG MATCH PANCAKES

4 tsp bak powder

1 TB salt

TB soda

TB brown sugar

TB cornmeal

Sift ingredients together. Add 2 beaten eggs, 1 qt buttermilk (NOT sour milk) & only enough water to give pouring consistency to batter. Brown on light ly greased griddle using 1/4 cup batter for each pancake. Makes about 20.

BIG /Y\ATCH SYRUP

2 TB butter Dash salt

2월 cups water 🐠

1 c brown sugar pked 3 c granulated sugar 1/4 c light Karo Syrup l tsp maple flavoring

Combine all ingredients except flavoring in 2% qt heavy saucepan; bring to boil. Boil hard 10 mins; stir frequently. Reduce to low & cook another 10 mins. Cool; add flavoring. Refrigerate. Makes 1 gt

From Our Tasting Notes:

HONEY BUTTER -Marie Callender is the name of a chain of wonderful restaurants in the Los Angeles area & this spread goes beautifully with

Beat 1/4-lb butter in a 1½-qt bowl with electric mixer, high speed, till light & fluffy. Gradually on reduced speed, beat in speed, the right and 6 strips very crispy, finely crumbled bacon, will thoroughly combined and smooth Kanada bacon, beating till thoroughly combined and smooth. Keep refrigerated beating the container to serve within a week. (Makes a cupful.)

DRUNKEN KINDS BLUEBERRY MUFFINS

Mix together in 1½-qt mixing bowl, with spoon, 1 cup soft vanilla ice cream, 1 cup self-rising flour, 1 well-beaten egg. Drain the liquid from a 1-lb can blueberries. Rinse berries under cold water. Drain well. Dust lightly in all-purpose flour just to coat evenly. Fold into the batter. Spoon batter equally between 12 paper lined cupcake wells, filling almost full. Bake at 400F about 16 to 18 minutes or till toothpick inserted into centers comes out clean. Cool in pan 30 mins before serving. (1 dozen).

CAKE MIX MUFFINS (Blueberry or Plain)

CAKE MIX MUFFINS

9-oz box yellow cake mix 4-cup cold water Dash Nutmeg

1 large beaten egg 1 TB sour cream (Butter & Sugar For Tops)

Dump cake mix into 11/2-qt mixing bowl. Stir in water, nutmeg, egg & sour cream using fork, till smooth dough. Combine well. Make sure that every single dry particle is completely moistened. Divide batter equally between 10 paper lined muffin wells or 12 cupcake sized wells, filling almost to the top. Bake at 400F-about 16 mins or till toothpick inserted into centers comes out clean. Cool in pan on rack 30 mins before serving.

BLUEBERRY CAKE MIX MUFFINS

Drain liquid from 1-lb can blueberries. Rinse under cold water & drain well. Dust lightly in plain flour and fold into the muffin batter. Divide between paper lined wells & bake as otherwise directed above.

PANCAKE HOUSE PRACTICALLY PERFECT PANCAKE MIX

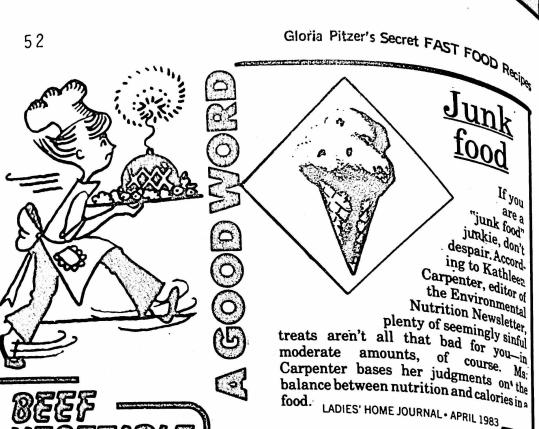
In an 8-cup container, stir together, 2 cups selfrising flour, 2 cups Bisquick, 1/2-cup sugar, 1/2-cup non-dairy creamer powed to use within creamer powder. Cover tightly. Refrigerate mix to use within 3 months. Makes 7 cups of mix.

To Use The Mix: Into blender, put 1 egg, 8-oz 7-UP & 1%-cups prepared no mix: Into blender, put 1 egg, 8-oz 7-UP & 1 minute. prepared pancake mix. Blend high speed till smooth, 1 minute. Allow 1/2 menaring it Allow 1/3 cup batter for each 6" round pancake, preparing it on hot, lightly greased griddle. Makes 8 pancakes.

Quick and Easy







2 pounds cross-cut beef shanks

1 tablespoon cooking oil

1/4 cup chopped celery

2 tablespoons snipped parsley

2 teaspoons salt

2 teaspoons worcestershire sauce

1/4 teaspoon dried thyme, crushed

1 bay leaf

8 cups water

1 cup diced pared potato

1 cup sliced carrot

½ cup pearl barley

½ cup chopped onion

½ teaspoon kitchen bouquet

In Dutch oven, brown the beef shanks in hot oil. Remove from heat; add celery, parsley, salt, worcestershire, thyme, bay leaf, and water. Cover; bring to boiling. Reduce the heat; simmer 2 hours. Remove bones; cut off meat and dice. Set meat aside. Strain broth; skim off excess fat. Return broth to pan with meat, potatoes, carrots, barley, and onion; simmer, covered, till vegetables are tender, about 45 minutes. Season to taste with salt and pepper. Stir in kitchen bouquet. Makes 6 to 8 servings.



EGANT TO

ENGLISH BREAKFAST

Toast & butter split English Muffins. Add tomato slices & sharp shredded Cheddar over each. Broil only till cheese melts.

WATERFRONT INN EGGS In Traverse Bay Best Westem's dining room prepares an omelet that at home is made by cooking 3 well beaten eggs with 2 TB cottage cheese in 7" skillet with 3 TB melted butter. Cook only one side, placing chopped to mato, shredded Cheddar & CHE crumbled bacon on half of helf top side. Fold carefully in helf like a sandwich & serve. at once.

Gloria Pitzer's Secret FAST FOOD Recipes TED'S DRIVE-IN BUTTERSCOTCH PIE

ONCE A WEEK - back in the 50's & 60's - Ted's Drive-In was the once to go for genuine, smooth-as-silk butterscotch nice. ONCE A WEEK for genuine, smooth-as-silk butterscotch pie. It was only place to have been writing then for The Royal Oak Till was only place to have been writing then for The Royal Oak Tribune & my privilege to have that I did with this old haunt of mine my privilege to nave that I did with this old haunt of mine, produced a restaurant from the chef that he never measured anything a restaurant from the chef th a restaurant from the chef that he never measured anything accurately, a confession from the perfect results! My task was formidable in the chef that he always had perfect results! a confession from the conf Yet he always nau personal accommodate a few pies, when Ted's were rewrite a recipe and 30 at a time. Thank goodness for our memorial rewrite a recipe man accommodate a jew pies, when Ted's producing 20 and 30 at a time. Thank goodness for our memories!

1/-lb (1 stick) butter 1-lb box light brown sugar 1-10 Half & Half (light cream) (or use ¼-cup milk + ¼-cup cream)

2 TB dark vinegar 2 tsp vanilla 2 tsp cornstarch (level)

Cream butter till light, beating in sugar, little at a time till smooth. Cream butter tur right, boaring in Sugar, little at a time till smooth, Beat in cream (or milk + cream), eggs 1 at a time and then the vinegar well with each addition. Beat in cream the cornstarch beating well with each addition. Beat in cream (or mine and then the vinegar & vanilla & cornstarch, beating well with each addition. Pour into two about the baked at 375F-for only 10 minutes to & vanilla & comstaten, beating wen with each audition. Four into two 9" pie shells, baked at 375F-for only 10 minutes to prevent crust 9" pie sneus, vakeu at 3,71 - 101 oliny 10 minutes to prevent crust from becoming soggy later. Return both pies to a 350F—oven to bake 55 to 60 mins or till "set"—or until knife inserted 2" from rim, comes 55 to 60 mins or till "set"—or until knife inserted 2" from rim, comes 55 to ou mind on wire rack 1 hour before serving. Each pie makes out clean. Cool pies on wire rack 1 hour before serving. Each pie makes out clean. Sold pie makes about 6 sensible servings. Garnish top with whipped cream slightly sweetand with powdered sugar to taste. (Recipe may be cut in half). Do not eneu with powders. Do refrigerate leftovers to serve within 3 freeze baked or unbaked pies. Do refrigerate leftovers to serve within 3

TED'S DRIVE-IN (Royal Oak, Michigan - 1953) Woodward Avenue near 13 Mile Road or 4 days.

DEVILED BURGERS

Combine a small can Underwood Deviled Ham spread with 1-lb can comed beef hash, 3 TB dry minced onions, 1 beaten egg, 1 tsp Worces-tershire, ¼ tsp garlic salt, ¼ tsp pepper. Shape into 6 patties. Coat very lightly in flour. Coat then in canned evaporated milk & dredge lightly in finely crushed Ritz cracker crumbs. Saute patties each side in 1/4-c melted margarine & ¼-c oil combined in large skillet over med-high heat. Keep warm in 350 oven on pie pan till all patties have been browned. Serve on sesame seed buns for six.

DEVILED BURGER SAUCE®

Blend till smooth 1 c mayonnaise, 1/4-c prepared mustard, 2 TB vinegar & 4 TB sugar, 2 tsp season salt, ½-tsp pepper, 3 TB pickle relish. Spoon generously over Deviled Burgers Makes about 11/2-cups

THE TEMPTATION YOU DON'T HAVE TO RESIST.

GOOEY BUTTER CAKE From St. Louis

(Reprinted from our EATING OUT AT HOME Book 3 - Nov. 1978)

18-oz box yellow cake mix 4-lb (1 stick) butter, melted & cool 2 eggs - well beaten

8-oz pkg cream cheese - softened 1-lb powdered sugar 2 tsp vanilla

Blend 1st 3 ingredients together, using cake mix dry from the box, and beating with electric into beating with electric mixer on med-speed till crumbly. Pat mixture into bottom of Personal Part of Softbottom of Pam-sprayed 9x13x2" pan. Set aside. Preheat oven to 350F—while you prepare sill. while you prepare filling by beating last 3 ingredients together in 2-qt mixing bowl till smooth. Spread evenly over crumb mixture & bake at 350F—for 30 to 25 350F for 30 to 35 mins or till golden brown & resembles a cheesecake in appearance in appearance. Cool in pan on wire rack 30 mins. Cut into squares to serve 8 to 10. Deficion pan on wire rack 30 mins. serve 8 to 10. Refrigerate leftovers to serve within 3 or 4 days.

DURING THE FINANCIAL PANIC of 1873, Joseph Hudson was a young man working with his father in a men's clothing store in Michigan. Times were hard. Customers couldn't pay their bills, Atter Joseph's father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph Hudson, young father died, partly from worrying, young Joseph father died, partly for mou

APPLE MUFFINS

2 cups Bisquick 2 tsp cinnamon 1/3 cup sugar 1 egg 2/3 cup milk 2 TB oil

3/4-cup coarsely diced, peeled and cored apple (1 medium) ...

In 11/2-qt mixing bowl, stir the 1st 3 dry ingredients together. In another small bowl beat the egg, milk & oil well with electric mixer on medium speed. Stir in apples and pour into the dry ingredients, stirring until every single dry particle has been completely moistened. Do not over beat!!! Divide batter equally between 12 paper lined muffin wells. Bake at 400F-16 to 18 min or till toothpick inserted in centers comes out clean. (1 doz)

ORANGE MUFFINS

2 cups self-rising flour

2 TB sugar 2 tsp bottled grated orange peel

1 tsp orange extract

1 cup milk

4 TB mayonnaise

In 11/2-qt mixing bowl stir together the self-rising flour, sugar & peel. In smaller bowl with wire whisk, combine till smooth, remaining ingredients. Pour into dry mix ture and stir vigorously only till every last dry particle is completely dissolved & moistened. Divide batter equally between 12 12 paper lined muffin till Bake 350F—for 30 mins of the toothnick toothpick inserted through Makes centers comes out clean. Makes 1 dozen.

BANANA MUFFINS (Like J. L. Hudson's - Detroit) BANYOUTH thinly sliced ripe bananas with 1 egg, using electric Beat 2 medium speed, till smooth. Beat in 1/4-cup sugar in Beat 2 medium speed, till smooth. Beat in ¼-cup sugar (or Brown mixer, Twin for sugar-free version), 2 TB milk, 2 TB oil, ¼-tsp nutmeg sugar Twin Bisquick. Beat only till batter is completely moistened. Sugar Twin 101 Sugar Beat only till batter is completely moistened. Do & 2 cups Bisquick. Beat of till paper lined muffin well. & 2 cups Bisquick. Divide batter to fill paper lined muffin wells almost not overbeat. Divide batter to fill paper lined muffin wells almost not not not at 400F—about 30 mins or till golden brown. not overbeat. 400F—about 30 mins or till golden brown, (1 dozen).

PUMPKIN MUFFINS (Like J. L. Hudson's — Detroit)

Empty an 18-oz box Betty Crocker Butter Pecan Cake Mix (or white Empty all into medium bowl & set it aside. Into your blender, put cake mix) into medium bowl & set it aside. Into your blender, put cake mix) into interior bowl & set it aside. Into your blender, put a 1-lb can pumpkin, 3 large eggs, 1/3 cup milk, 1/3 cup oil, 2 tsp pumpkin pie spice. Blend high speed, 1 minute or till completely pumpkin pie combined. Pour blender mixture into dry cake mix a mooth & combined. pumpking pic spined. Pour blender mixture into dry cake mix & smooth & combined mixer high speed just still those still the speed in th pumpkin pie spice. Pour blender mixture into dry cake mix & smooth & combined. Pour blender mixture into dry cake mix & smooth & combined. Pour blender mixture into dry cake mix & smooth & combined. Pour blender high speed just still thoroughly combined. Pour bleat with electric mixer high speed just still thoroughly combined. Pour place enough batter in each of 12 paper lined muffin wells that you place enough batter in each of 12 paper lined muffin each of 8 raisins into batter & sprinkle on a tender pecans. Add enough more batter to fill a tspful of finely chopped pecans. Add enough more batter to fill a tspful of finely chopped nuts over each, burying & sprinkle on a teaspoonful finely chopped nuts over each, burying nuts & raisins in batter. Bake 400F—30 mins or till golden brown & tops are slightly cracked. Immediately upon removing from oven, wipe tops of each muffin in soft butter or margarine. Makes 1 dozen. place enough batter in each of 12 paper lined muffin wells that you of wipe tops of each muffin in soft butter or margarine. Makes 1 dozen.

SPINACH SALAD (Or Wilted Lettuce)

Into blender put 12-oz jar apply jelly, 12-oz jar pineapple sundae topping, 1/4-cup horseradish, 1 tsp dry mustard. Blend high speed w till smooth. Fry 6 slices crumbled bacon till crispy. Remove bacon to drain on paper towels. To the drippings in the pan, add 1 cup of prepared dressing mixture. Refrigerate leftover dressing to use within a month or freeze to use within 6 months. Heat gently the drippings and cup of blender mixture. Pour over torn spinach greens or leaf lettuce, topping with the crumbled crispy bacon and some hardcooked, crumbled egg if you wish.

CHICKEN SALAD Ala Hudson's

Combine 1-lb can drained mandarin orange sections & 1-lb can drained pineapple chunks, 4 cups cut-up, cooked, white chicken meat with 1/2-cup sliced almonds. Then mix together 1 cup sour cream, 1 cup mayonnaise with ½-cup sweet orange marmalade, 1/8 tsp ground poultry seasoning & pour over chicken mixture, moistening it well. Cover & chill 24 hours before serving. (Do not freeze). (Saute slivered almonds in a linear drain ed almonds in a little butter just till delicately golden & at once drain on paper towels & dust in sugar, Sprinkle over top of salad.)

MAURICE SALAD DRESSING

Combine 2 cups mayonnaise 2 tsp dry minced parsley flakes, ½-cup minced dill civil mayonnaise 2 tsp dry minced parsley flakes, ½-cup minced dill pickles, 4 tsp Dijon mustard, 2 tsp onion powder, 2 hard cooked and valle, 4 tsp Dijon mustard, 2 tsp onion powder equ cooked egg yolks, finely mashed (or 3-oz jar babyfood strained egg yolks), 1 ten golds, finely mashed (or 3-oz jar babyfood strained egg yolks), 1 tsp garlic salt, 1/8 tsp black pepper & 1 tsp sugar (or packet of Sweet & 1 and with Julienne of Sweet & Low). Serve over shredded lettuce, topped with Julienne strips of boiled by Serve over shredded lettuce, topped Makes 1 pint. strips of boiled ham, turkey, Swiss & American Cheese. Makes 1 pint.

HERMAN SECRET STARTER RECIPE

2 cups dairy buttermilk

Recipes

1 pkg dry yeast
2 cups flour
2 cups sugar
1 tsp sugar

Soften yeast in water with sugar. Stir once or twice. Let stand 5 mins or till doubled in volume. (If it doesn't double & bubble, the yeast is no good. Throw it out & start over with a fresh packet.)

Beat remaining 3 ingredients together till smooth & beat in the bubbly yeast mixture at end of the 5 mins. Pour into non-metal 8-cup container with a loose fitting lid. Let stand in warm place 6 hours. As it bubbles up, stir it down (after 2nd or 3rd hour, so don't be impatient!) Then it is ready to use. Say hello to Herman! Just remember to keep Herman out of drafts. Set him in a sunny spot, once in awhile. He delights in this! He'll bubble up with excitement if the sun's shining on him awhile! Now pay attention to the "replacement" recipe, please,

THE REPLACEMENT RECIPE FOR HERMAN

Everytime you remove a cup of Herman to incorporate into a specific recipe, you must replace him at once with a simple mixture of:

1 cup water 1 cup flour 1 cup sugar

Beat it smooth and stir it into the mixture from which you removed the cupful for baking purposes. The above 3-cup mixture makes 1 cup of starter batter exactly, once the sugar is reduced to liquids and the flour settles into a paste with the water. If you remove TWO cups of the starter to use in a recipe, double the above replacement ingredients. Always leave at least one cup of the starter at all times with which to begin your next batch of Herman Starter.

THE GOOD SAMARITAN COFFEECAKE

When you give away a cup of Herman a note must accompany it reading: "This is Herman. Treat him with love and keep him warm and away from drafts. Within 3 cays of receiving this portion of his secret cake starter, please add to him, a smooth mixture of one cup each—water, flour and sugar. Let him stand in a non-metallic container with a loose-fitting lid for 6 hours before using a portion of him in the following recipe. .."

1 cup Starter
1½-tsp baking powder
1¼-lb butter, melted
1 large eggs
1 tsp vanilla
1½-tsp baking soda
1 cup sugar
2 cups flour
Dash nutmeg
1 cup raisins

Beat ingredients together as listed, beating well with each addition and 6 mins on med speed with last addition. Divide batter between two 9 greased foil cake pans, placed on cookie sheet positioned on center rack of oven. Bake at 350F— for 30 to 35 mins or till browned. Pierce each cake with tines of fork or toothpick in 20 or 30 places and drizzle at once with thinned vanilla icing, spreading each then with thin layer of Sweet Orange Marmalade, slightly warmed in small pan to pouring consistency. Sprinkle top with shredded coconut and place a thin slice of fresh orange in center of each cake for garnish. Wrap in foil and take one to a friend along with a cup of Herman and directions for adding to the starter and making your own. Keep one cake for yourself. They freeze well to be used within 6 months. (Makes two 9" cakes.)

CHIFFON CHEESECAKE

2 envelopes Dream Whip 2 pkgs (8-oz each) cream cheese - quite soft 1 envelope unflavored dry gelatine powder 1/4-cup cold water

prepare Dream Whip exactly as directed on envelope. In a 2-Qt mixing bowl, using an electric mixer on medium speed, pinch off pieces of the cream cheese & beat little at time, into the prepared ream Whip, till smooth Sprinkle gelatine over water. Set it in pan of hot water till transparent. becomes beat gelatine mixture into Dream Whip mixture and pour into 8" store bought crumb crust. Chill several hours before serving. Top with a dollop of Cool Whip or additional prepared Dream Whip. Garnish with imagination drained, sliced red maraschino cherries or shaved chocolate candy bars. Cut to serve 6.

BLACK FOREST CHEESECAKE

2 pkgs (8-oz each) cream cheese - quite soft 8-oz tub Cool Whip - thawed 11/2-cups chocolate milk 2 pkgs (3¾-oz each) instant dark chocolate pudding

2 TB Chocolate Liqueur or 1 TB rum flavoring or 1 TB Brandy flavoring

In 2-qt mixing bowl using an electric mixer on medium speed, combine cream cheese with a little of Cool Whip till smooth, beating in rest of the Cool Whip little at a time. Beat in Chocolate Milk and then the 2 boxes of chocolate pudding powder. Mixture will become thick and smooth like a marshmallow creme would look in texture. Beat in liqueur or the suggested flavoring and pile the mixture into an 8" or 9" store bought crumb crust. Chill for several hours before serving. At serving time cover top of chilled pie in Cool Whip and drizzle with additional Chocolate Liqueur or Rum or Brandy flavoring. Serves 6 sensationally!

CHEESE BREAD

There was something really special about lunch at the Eastland Hudson's Basement Store lunch counter, when you were shopping there. They turned it into a locker room and gone are those special sandwiches on that very special cheese bread they baked in their own kitchens!

11/2-cups shredded Cheddar cheese 1 cup warm water

3 eggs 1 pkg dry yeast

2 tsp unsalted butter ½-tsp sugar

2 TB milk 3½ to 4 cups flour

Place water, yeast, sugar in small bowl. Stir once or twice; let stand 5 or 6 minutes until bubbly. Combine 3½-cups flour, slat, cheese and 2 of the eggs in a bowl. Add yeast mixture and stir with spoon until all of the liquid has been absorbed. Gather dough into ball. On floured surface knead for about 10 minutes, dipping your hand into the remaining flour if it is required to keep dough soft and elastic, but no longer sticky. With 1 tsp of the butter, grease a bowl 3 times the size of the ball of dough. Let it rise till doubt grease a bowl 3 times the size of the ball of dough. rise till doubled in bulk (about 90 minutes). Punch down. Let rise again. Punch down & shape into loaf to fit a 9" loaf pan which you have greased in the lost to in the last tsp of butter. Brush top of loaf with remaining egg, beaten with the 2 TP. with the 2 TB of milk. Bake at 375F—about 45 to 50 mins or till golden. Makes 1 loaf. If you double the recipe, please add an extra pkg of yeast, giving you a total of 3 pkgs in a doubled recipe.

SENSATIONAL

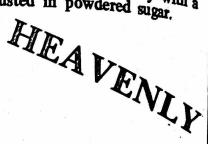
DESSERT

Cheese cakes are not always made in the form of pies, as most restaurants present them. One very interesting version of cheesecake is baked in a tube pan like a chiffon or Bundt cake would be and is rich, moist and very light. Hudson's in downtown Detroit once offered this cake at their mainstreet Pantry Counter

CHIFFON CREAM CHEESE CAKE

This is much like a poundcake, but can be baked in a 10" angel food cake pan—or Bundt pan for best appearances. The texture is light and feathery, almost like a soft bread, but with a simple sweetness that allows it to stand alone without benefit of an icing, or glazed delicately with a Thin Vanilla or Lemon Icing—or simply dusted in powdered sugar.

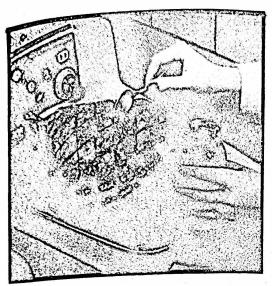
10-oz box Cheesecake (No-Bake) Mix 18-oz box yellow cake mix 1 cup water ½-cup oil 3 eggs 1 tsp cinnamon 2 TB sugar



Separate the 2 envelopes inside the box of no-bake cheesecake mix. Now-before you get started and get yourself into trouble as one of our speedy readers did—set the envelope marked CRUMB MIXTURE aside. Take the envelope of the filling mixture and combine it with the box of cake mix in a large mixing bowl. To this you add the water, oil and eggs, beating on medium speed with electric mixer for 4 minutes. Turn bowl in direction the opposite of rotation of beaters, scraping sides & bottom of bowl often. Put this aside temporarily.

Open the package marked CRUMB MIXTURE, and combine this in a small bowl with the cinnamon and sugar. Sprinkle half of this into a buttered 10" angel food cake pan or Bundt Pan. Shake the pan to coat it evenly in the crumb mixture. Pour batter into crumb lined pan. Sprinkle remaining crumb mixture over top of batter. Bake at 350F—for one hour! Test it cake in 4 directions to be sure it is removed without any trace of wet batter. Be sure the twist is inserted to the bottom of the pan when testing it. Allow baked cake to cool in the pan, right-side-up on a wire rack for 1 hr. Invert onto serving platter and glaze in thin icing or dust in powdered services served over it, or with a scoop of ice cream and Sanders Hot Fudge ed and refrigerated up to a week.

WHAT I LIKE BEST about this cake is that you can gussy it up a bit for the holidays or special company desserts or you can serve it plain with only a thin vanilla or lemon flavored glaze as a Sunday Brunch Coffee cake. If you offer it for the holidays, drizzle the top and sides with Vanilla Glaze (see Index), but before the glaze has a chance to "set" had well drained, quartered, maraschino cherries, spaced about 1" apart just round the outside top edge of the cake. Then add a very light dusting of cinnamon and sugar over the glaze and a few bits of vanilla Glaze and a few shavings of a chocolate bar over the top. Use a potato peeler to shave the chocolate!



YOU ARE PREPARING A fully-cooked smoked ham the baking time is about 15 minutes per pound at 375F-for large or whole hams and about 350F—for smaller hams. Check the wrappings of the ham you purchase to see if the packager gives specific instructions. Time and temperature will vary between brands due to salt content and the amount of liquids in each. In any case, internal temperature should reach 160F—with meat thermometer inserted as near the center as possible. Fresh hams should roast to that temperature in a 325F-oven with 25 minutes per pound, approximately.

HONEY BASTED HAM

In the Detroit area there is a company that produces for retail sales, a fine "Honey Baked Ham" with a candied coating of pure honey which the company insists in its advertisements "will haunt you till it's gone"! A clever commercial for a truly unique food product. When I could not find the ham, while living in California, I had to devise my own version of it.

4-cup dark corn syrup 1-lb honey 2/3 cup butter or margarine

In small saucepan combine the 3 ingredients. Bring to boil. Stir constantly over just enough heat to keep mixture at very gentle boil for 15 minutes. For half of a semi-boneless, fully cooked ham, approximately 4 to 5-lbs, place ham, cut-side down in shallow baking pan. Score fatted sides of ham

as shown in illustration, inserting a whole clove in center of each of the scored sections of the fat. Baste surface of ham with simmering glaze, using about 3 TB of mixture, every 10 minutes for 1 hour and 15 minutes at 350F-. . . or till honey glaze becomes candied but not overly browned. It will harden while cooling. Keep honey mixture warm over hot water in top of double boiler. At end of baking time open oven door, turning on broiler heat just to candy honey coating of ham. Let ham stand 20 mins before carving. Ailow 1/4-lb per sering.



IF YOU LIKE THE SWISS CHALET BBQ SAUCE You'll Love This Recipe!

BARBECUE SAUCE ALA SWITCH SHALLOT

1 cup hot tap water 3 packets Herb Ox Chicken Broth powder or 3 TB bouillon powder 2 TB cornstarch 1 TB Heinz 57 Sauce 1 TB chili powder 1 tsp cumin powder 1 tsp paprika

As listed put all ingredients into blender, high speed, 1/2-min, or till smooth. Transfer to small saucepan. Cook on med heat, stirring constantly till smooth like a pudding. Put back through blender, high speed, 1/2-min or till smooth again. Serve sauce warm. Makes 1 cup.

BEST BBQ SAUCE

1 cup bottled apple butter 1 cup bottled Catalina Salad Dressing 1 cup Ketchup

Mix together thoroughly. Refrigerate to use on chicken or ribs, within 6 weeks. Freeze to use in 6 months. Makes 3 cups of sauce.

POUND OF ROSES SWEET & SPICY DRESSING

1½-cups corn oil 2/3 cup ketchup ½-cup sugar ¼-cup light vinegar 3 TB beef bouillon powder 1/2-tsp garlic salt 1/2-tsp onion salt 1 TB soy sauce 1 TB Worcestershire



As listed put all ingredients into blender, blending high speed, on/off, with each addition. If mixture appears to separate, use rubber bowl scraper to re-

move mixture from around blender blades, with motor off, and then resume blending till mixture becomes creamy. Makes about a quart.

BEEF EATER CREAMY GARLIC

Once called the Beef Eater Restaurants, The Sign of The Beef Carver is the name given to a special cafeteria-style beef house that is absolutely without competition in its field. If you liked their Creamy Garlic Salad Dressing, you'll l-o-v-e my recipe!

1½-cups mayonnaise (not salad dressing) ½-cup milk ¼-tsp Tabasco Sauce 1 tsp garlic salt 1 tsp prepared mustard 1 tsp dry oregano leaves 1/4-tsp black pepper 1/4-tsp Dijon mustard

Use wire whisk or sturdy mixing spoon to combine all ingredients till smooth. Keeps refrigerated in tightly covered container to be used in a month. Makes about 2 cups dressing.

TO IMITATE THE MARIE CALLENDER Creamy Garlic Dressing, you can substitute ½-cup sour cream for the whole milk in above recipe and to equal that of the Big Boy restaurants, you can substitute ½-cup buttermilk for the whole milk in above recipe. (Do not freeze this.)

CREAMY GARLIC PDQ

For a tasty treat that is very much like Bonanza's use a wire whisk to combine an 8-oz bottle buttermilk dressing, 8-oz bottle Wish Bone combine an 8-oz bottle buttermilk dressing, 8-oz bottle Wish Bone combine an 8-oz bottle buttermilk dressing, 8-oz bottle Wish Bone combine an 8-oz bottle wish Bone combine and clear) dressing and 1 cup Hellmann's or Kraft's mayonnaise. Italian (clear) dressing and 1 cup Hellmann's or Kraft's mayonnaise. Makes about a quart and keeps refrigerated to use in about a month.

Gloria Pitzer's Secret FAST FOOD Recipes

IF YOU LIKE HOWARD JOHNSON'S SPECIALTIES you'll love these recipes!

CLAM CHOWDER

Official

10-oz can Creamy Onion Soup 10-oz can Cream of Celery Soup 10-oz can Cream of Potato Soup

1 soup can of milk

1 tsp chicken bouillon powder 2 cans (6½-oz ea) undrained minced clams

Dash or 2 of black pepper or to taste 4 TB non-dairy creamer powder

(I used Coffeemate)
Pinch dry minced parsley flakes

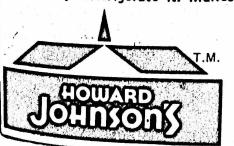
3 TB (level measure) cornstarch

In 2½-qt saucepan over med-heat, stir together the 3 cans of soup, the soup can of milk, bouillon powder & minced clams. When hot, but never boiling, stir in pepper, creamer powder & parsley flakes. Remove 2 cups of the soup mixture to blender and add the cornstarch to it, blending on high speed just till smooth. Return to remaining chowder & cook & stir constantly till thickened and smooth. Serve piping hot, but never boiled! Serves 6. (Refrigerate leftovers, tightly covered to reheat in 3 or 4 days. Do NOT freeze!)

versatile

SPICY HOT DOG MUSTARD

Stir together ¼-cup Dijon blue label mustard, ¼-cup French's prepared mustard, ¼-cup honey. Refrigerate it. Makes ¾-cupful.



FRIED CLAMS

Drain 1-lb can whole clams & freeze reserved liquid to use later in clam chowder. Coat the clams lightly but evenly in flour. Let dry few mins on waxed paper and then dip into one recipe of our prepared Arthur Treacher Fish Batter from

this book. Drop batter-coated clams into 375F—oil about 3" deep in heavy saucepan or deep fryer. Fry few mins each side till golden brown. Drain on paper towels. Serve at once Makes about 4 servings.

ORANGE SHERBET

32 large marshmallows 1 tsp bottled grated orange peel

2/3 cup orange juice

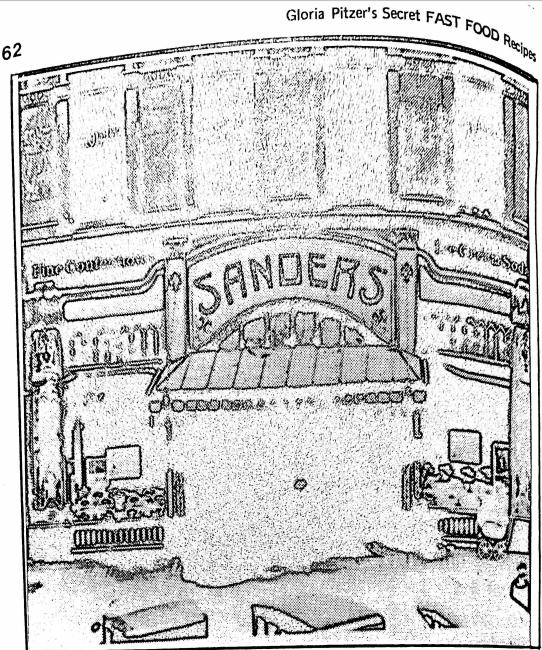
1 cup chilled whipping cream 1 tsp orange extract

Heat marshmallows, peel and juice in 2-qt saucepan, on med -stirring constantly till melted and smooth. Remove from heat. Stir often till it thickens to consistency of pudding. Put into refrigerator to hasten the thickening. Whip cream till it holds peaks when the beaters are removed. Beat in extract. Fold cream mixture into marshmallow mixture. Pour into greased 8" square pan (not glass). Seal in foil to freeze till firm enough to scoop. Makes 4 servings. _

HOT DOG ROLLS

Take a square loaf of unsliced bread, or unsliced French bread. Slice the loaf into 4" thick slices. Make a lengthwise slit, to within 1/2" of bottom in each or enough of a slit that you can ease it open and slip a cooked hot dog into it. Add the spicy mustard & relish to serve at once. A 12" long loaf will give you 3 such rolls.





The complete story of our relationship with Jack Sanders, The Chairman of the Board, and the great-grandson of founder of the Fred Sanders Company, is in-cluded in our Better Cookery Cookbook. From Jack Sanders' files comes the following information:

On the front page of the Detroit Free Press, dated June 17, 1875, this brief notice appeared: "A NEW ESTABLISHMENT: Mr. Fr. Sanders, late of Philadelphia, will this morning, open a confectionery & ice cream establishment in the new store, No. 166 Woodward Avenue, corner of State Street. He is a practical confectioner, has a handsome place and will devote his entire attention to customers. He will keep a large stock of fine candies and make a specialty of pure confectionery..."

For young Frederick Sanders, that date marked the end of more than a dozen years of appreenticeship in the confectionery and bakery craft, and many unsuccessful attempts to establish himself in business. It was the beginning of an enterprise which is now well past the century mark in service to the Detroit area. Now in its 4th generation of family ownership and direction, the company has national marketing of their products so that the little shop of that nerrow street in Frankfurt, Germany, where Frederick Sanders began his ap prenticeship as a master confectioner, is now recognized on every corner of the country.

Great-grandson, Jack Sanders, is presently presenting new ideas ducts and new marketing in the formal proin the Sanders line, with a growing mail order service that makes their fine candies and confections available the world over.

Gloria Pitzer's Secret FAST FOOD Recipes

The original Frederick Sanders, who founded the Fred Sanders candy company 106 years ago.

Courtesy Burton Historical Collection, Detroit Public Library



FRED SANDERS was born in Biehl, Baden. Germany in 1848 & brought to this country at the age of one year. His father, a baker, settled his family in Peru, Illinois & it was there that Frederick learned his first baking lessons, after school & in the evenings. But his hopes went beyond what he viewed as the prosaic business of baking white bread & rolls. At 17, he sailed for Germany to learn the secrets of confectionery and catering. With passport in hand, personally signed by Wm Seward, Sec'y of State in the Lincoln Cabinet, he worked his way across the Atlantic as ship's baker. He learned his trade rapidly in Karlsruhe. Within 3 years he opened his own small shop on a narrow street in Frankfurt. The shop prospered but his young wife, Rosa wanted to return with him to America, where after less than successful experiences in Philadelphia & Chicago, including being burned out by the Great Chicago Fire of 1871, Frederick finally came to Detroit. They started all over again. With some misgivings he opened a shop on the northeast corner of Woodward & State Street, where the J.L. Hudson block was to rise later. With limited capital drained to outfit his shop, Frederick managed a loan from W.H. Edgar, Frederick managed a loan from W.H. Edgar, House, W.H. Edgar, founder of Edgar's Sugar House. Within a year, Frederick's products were recognized as quality and he moved across Woodward, just north of Michigan Avenue where he remained for many years and prospered.

63 Worth a Try

FRED SANDERS created the first ice cream "soda", as we know it today, and by accident, when some sweet cream softened. It was an instant success. Once in another of his shops in the downtown Detroit area, a fan he used to cool his foods, continually broke down. He called for someone to service the fan, which contained one of the first electric motors made. The electric shop sent over a young man to repair Fred Sanders' fan, and it is of interest to note that the young man's name was Henry Ford.

He fixed the fan and promised Mr. Sanders that it would "stay fixed". It never broke down again.

Fred Sanders brought his son-in-law, John Miller, into the business in into the business in 1900, taking him away from Colonel Goebel, the Detroit brewer. With this, the Sanders Company's success was certainly charted. Concurrently, the business became a partnership. shortly after Frederick Sanders' death in 1913, when his grandson bethe company's chief officer and owner. In 1970 Sanders had more than 50 of their own stores and over 300 departments in supermarkets.



AMAZING

ULTIMATE TEST:

WHENEVER I TALK TO radio listeners around the country, over those stations with whom I have regular "recipe visits", the one request I most often receive from former Michigan people, is always for a recipe like Sanders' Hot Fudge. I discovered you can come very close to recreating the original with 3 different sets of ingredients.

HOT FUDGE TOPPING

14-oz can Eagle Brand Milk 14-oz light corn syrup ½-lb butter (not margarine) 12-oz Nestles' Milk Chocolate bar (Chips will do in a pinch!)

In top of double boiler over gently simmering water, put ingredients, as listed, using empty Eagle Brand Milk can with which to measure out the 14-oz of corn Stir the 4 ingredients syrup. frequently as it cooks over the simmering water. When mixture is smooth, let it continue to cook 30 minutes, stirring only occasionally. Put it then through a blender in small portions, till smooth. OR beat on high speed with portable electric mixer till very smooth. Refrigerate in a tightly covered container, or a 1-lb coffee can with a tight fitting lid, to rewarm over hot water & use within a month. Freeze to use within 6 months. Makes 1 quart.

HOT FUDGE SUNDAE TOPPING (2nd Recipe)

13-oz can Pet Evaporated Milk (or use Carnation)

1-lb Kraft's or Brachs' caramels (light & dark mixture will do) 1/2-lb butter or margarine

12-oz Nestles' Milk Chocolate (Chips will do in a pinch!)

Put all ingredients into top of double boiler over simmering water, stirring till melted & smooth. Continue cooking 30 mins, stirring occasionally. Put mixture thru blender in small portions at a time, till smooth. Refrigerate in covered container to use within a month. Freeze to use within 6 months. Makes 1-qt.

NESTLES' MILK CHOCOLATE (and that ingredient is an absolute m-u-s-t, I found one other alternative that does come close. . . .)

6 Milky Way candy bars
(2.1-oz each)
12-oz pkg milk chocolate chips
5.3-oz can (small) PET Milk
¹/₂-Ib butter (2 sticks)

Put it all together in top of double boiler, letting it cook over gently simmering water, stirring often till smooth. Let it cook about 20 mins without stirring. Beat with electric mixer on high speed and then refrigerate in covered container to rewarm & serve over ice cream, within a month. (1-Quart). Freeze to use in 6 months.

HOT BITTERSWEET SUNDAE TOPPING

6 Milky Way Candy Bars
(2.1-oz each)
1-oz solid unsweetened
baking chocolate
12-oz semi-sweet chocolate chips
5.3-oz can PET evaporated milk
1/2-lb (2 sticks) butter or margarine

As listed, put all ingredients into top of double boiler, over gently simmering water, stirring till very smooth. Let it cook about 20 min longer without stirring. Beat with electric mixer, high speed, till smooth. Refrigerate in covered container to rewarm & serve over ice cream within a month. (1-Qt.)

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CHOCOLATE SYRUP

1 cup unsweetened cocoa powder
1 cup hot tap water
1 cup pancake syrup
1/2-cup packed light brown sugar
Dash of Salt
1 TB Vanilla

Combine all ingredients except vanilla in 1½-qt saucepan, on medium heat, stirring till smooth. Let mixture comes just to a boil, stirring constantly, or using portable electric mixer on lowest speed. Set timer to let mixture boil very gently 3 minutes exactly without beating or stirring mixture. Remove from heat. Let cool 5 mins. Stir in vanilla. Refrigerate in cov. Stir in vanilla. Refrigerate in covered container to use on ice cream or in milk, within 6 weeks. Makes about 2½-cups of syrup.

MARSHMALLOW SUNDAE TOPPING

4 egg whites at room temperature 1/4-tsp salt 1 cup light corn syrup 1/2-cup granulated sugar

1/2-cup more light corn syrup

42-tsp vanilla

Beat egg whites with salt till soft peaks form. Set aside. Put the 1st cup of corn syrup into small saucepan & stir in sugar. Bring to a hard boil, stirring constantly. Set timer to let it boil briskly for exactly 2 minutes! (Do not over boil it or topping Remove syrup will be thin.) from heat. Let bubbles subside. In thin, but steady & constant stream, add to egg white mixture, while beating with portable electric mixer on medium speed, till all of syrup has been added. Rotate bowl in direction the opposite of which beaters are turning, as you add syrup. Remove beaters & let stand while you put the 1/2-cup corn syrup into small pan & bring that to boil, exactly 2 minutes. Add in steady stream to egg white mixture, beating constantly, medium speed. Beat in vanilla. Beat a total of 6 mins. Scrape down sides of bowl often. Refrigerate in covered container to use within 6 weeks. (1-Quart.) Do not freeze this.

SANDERS FAVORITE SUNDAE is to serve a scoop of chocolate ice cream with a drizzling of chocolate syrup and a little of the Marshmallow Sundae Topping spooned over that! Add chopped peanuts to top if you want to turn it into a Tin Roof!

STRAWBERRY SUNDAE TOPPING

V2-cup Smucker's
Strawberry flavored
Pancake Syrup
V2-cup strawberry jam
2 TB hot tap water

In small saucepan over low heat, or or combine all 3 ingredients, stirring properties till jam melts. Refrigerate in covered container to spoon over ice cream. Makes about a cupful.



Place 2 TB chocolate syrup in bottom of an 8-oz glass, filling remaining space in the glass with Coca-Cola for one drink.

LEMON COKE

In the bottom of an 8-oz glass, mix together 1 TB lemon juice & 1 TB light corn syrup & fill the glass then to the top with Coca-Cola for a 1-serving drink.

CHERRY COKE

In bottom of 8-oz glass, mix together 1 TB red maraschino cherry juice—or ½-tsp almond extract, 1 TB cherry jelly. Fill to the top with Coca-Cola for 1 drink.

CREAM SODA

Put 2-oz Half & Half light cream into 8-oz glass with dash vanilla, 1 TB light corn syrup. Fill to top of glass with club soda.

CHERRY FOSFADE

Put 2 TB light cream into tall soda glass. Add 1/4-cup maraschino cherry juice, few drops almond extract & fill to top with club soda for one tall drink!

PINEAPPLE SUNDAE TOPPING

8-oz can crushed pineapple 8-oz clear apple jelly ½-cup light corn syrup

Dump pineapple into fine mesh sieve and with back of spoon, force out as much liquid as you can. Drop it onto several thicknesses of paper toweling to press out all liquid. Place pineapple in small saucepan with jelly and heat on medium, stirring frequently, just till jelly melts. Remove from heat. Stir in corn syrup. Refrigerate in covered container to use over ice cream, within a month. Makes about 2½-cups topping.

The Quest for Authenticity

HOT FUDGE

The Sanders' creation of the cream puff, split in half and filled with a scoop of butter pecan ice cream and topped with their unique hot fudge has been imitated by sauce, many other sweet shops but none can equal Sanders'!

This Cream Puff recipe can be found in complete detail on page 118 of my Joy Of N-o-t Cooking—Anymore Than You Have To Book.

1 cup boiling water 1/4-lb (1 stick) margarine 1 cup flour 4 large whole eggs 1 tsp salt

Preheat oven to 475F-. Prepare a jelly roll pan or cookie sheet per our (*) directions listed in the Index under "Cookie Sheet". Put boiling water and margarine into 11/2-qt saucepan, stirring on medium-high till margarine is completely melted. With portable electric mixer beat in the cup of flour all at once. Turn heat to lowest point and beat in eggs, 1 at a time, beating well after each addition. Beat in salt and remove pan from heat as soon as you see the dough become shiny and pull away from sides of pan, becoming a paste-like consistency. Remove beaters. Use large spoon to drop dough onto prepared cookie sheet, keeping mounds of dough 3" apart on baking sheet. Round each mound out with back of a spoon or with wet fingers, because the dough will bake up in whatever shape you drop onto that sheet. Bake at 475Ffor only 15 MINUTES. At once without opening the oven door, reduce oven temp to 375F-and bake 20 mins longer, or till the puffs are nicely browned and about triple in size. Pierce the top of each with tip of sharp knife to let steam escape and return to oven for 2 mins. Cool completely before splitting to fill with ice cream, as directed above. Makes 6 large cream puffs.

Gloria Pitzer's Secret FAST FOOD Recipes

3 TB Half & Half light cream About 8-oz Club Soda 1 scoop chocolate or vanilla

In the bottom of a tall soda glass
Half & Half together with In the porton stir the Half & Half together with syrup. Add about the chocolate syrup. Add about 4 oz of Club Soda. Drop in the scoop of ice cream and fill the glass to the top with additional Club Soda. Serve with a long straw & a long handled spoon.

STRAWBERRY SODA

3 TB Half & Half light cream 2 TB strawberry jam 2 TB Smucker's strawberry flavored pancake syrup about 8-oz Club Soda 1 scoop vanilla or strawberry ice cream

Stir the Half & Half, the jam & syrup together in bottom of tall soda glass. Add 4-oz Club Soda, the scoop of ice cream & fill the glass to the top with additional Club Soda. Serve with a long straw & a long handled spoon. Makes 1 soda.

HOT CARAMEL SUNDAE

In top of double boiler, over simmering water, melt 4-lb butter, 1-lb Brach's or Kraft caramels, light and dark, 13-oz can Pet evaporated milk, stirring till smooth. Store in a covered container, refrigerated, to use within 30 days, rewarming sauce over hot water or in a Micro oven on defrost, to spoon over ice cream.

SPUMONI

Soften 1 pint each, vanilla, Pistachio, strawberry & chocolate ice cream. Layer the ice cream, alternately in 1-gallon freezer container with the addition of 1 cup Hershey's chocolate syrup, combined with 1.02 Rum flavoring, between layers. Freeze till firm enough to scoop. Makes about 21/2-qts.

TUNA SALAD SANDWICH FILLING

From page 247 of my Better Cookery Cookbook.

6½-oz can fancy white tuna in spring water, drained well 2 peeled hard-cooked eggs, forced through holes of colander forces sweet orange marmalade ½-cup bottled grated lemon peel ½-tsp Hellmann's mayonnaise

4 sweet gherkins, diced 2 ribs celery, diced fine 1 TB dry minced onion 1 TB hot tap water

In medium sized bowl, using electric mixer on low speed, beat together the tuna, eggs, marmalade, lemon peel & mayo till creamy and smooth. Remove beaters. Stir in gherkins (or sweet pickles) and celery. Stir the onion & hot water together in very small cup just till onions absorb the water & then stir them into tuna mixture. Cover & chill 15 minutes before applying generously between slices of bread, lined with leafy lettuce and accompanied by wedges of fresh lemon, to make 4 sandwiches.

CHICKEN SALAD SANDWICH FILLING

2 cans (4½-oz ea approx)
boned chicken
8-oz can jellied cranberry sauce
½-tsp poultry seasoning
2 TB dry minced parsley flakes
rubbed to fine dust between
your fingers

1 TB dry minced onion 1 TB hot tap water

3 TB non-dairy creamer powder 1 cup mayonnaise

Combine both cans of chicken with only 3 TB of mashed, canned jellied cranberry sauce. Reserve remaining cranberry sauce for later. With electric mixer on low speed, beat in poultry seasoning, parsley flakes. Stir minced onion with hot water in very small cup till water is absorbed & then beat into chicken mixture with creamer powder & mayonnaise. Cover & between sliced bread to create sandwiches. Serve remaining ranberry sauce on the side.

EGG SALAD SANDWICH FILLING

Hard cook 6 eggs. Chill them several hours. Shell them and force each through the holes of a French frying basket, to crumble them well, or use the holes of a colander. Make up a dressing of equal parts mayonnaise & Miracle Whip, sufficient to moisten eggs well. Add to taste, dry minced onion & pickle relish. For 6

EASY CHOCOLATE PIE

1-qt. buttermilk
(do not use sour milk)
8-oz pkg cream cheese

8-oz pkg cream cheese
2 (lg) boxes (6-oz each)
instant chocolate pudding
or dark fudge flavor pudding

2 store-bought chocolate crumb crusts (9" each)

2 cartons (8-oz each) thawed Cool Whip

6 Mr. Goodbar candy bars (chocolate & peanuts) hammered into bits

Put 1/2-cup of buttermilk into blender with cream cheese, in pinched-off pieces. Blend till smooth. Pour into a 21/4-qt mixing bowl. Add remaining buttermilk and dump in pudding powder. Beat with electric mixer on med-high till smooth & thick. Turn speed to low & beat in ONE of the cartons of Cool Whip. Divide mixture between the 2 crust, smoothing each down firmly & evenly in crusts. Divide the other carton of Cool Whip between the two pies, covering each completely. Divide the hammered candy bars equally between the two pies, sprinkling over top. Cover with the inverted clear plastic inserts from the store-bought crumb crusts & refrigerate 24 hours before cutting to serve. Each pie serves 6. OR FREEZE the pies to thaw & serve within 3 months._

MORE INTERESTING flavor use 1 box chocolate pudding & 1 of butterscotch instant pudding in above recipe.

RECIPES FROM THE SWEET PAST

DELICIOUS CHOCOLATE ICE CREAM

(Refrigerator)

11/2 squares unsweetened chocolate

1/2 cup sugar Dash of salt 1 cup milk

3 egg yolks, slightly beaten 1 teaspoon vanilla

1 cup light cream, whipped

Add chocolate, sugar, and salt to milk and heat in double Add chocolate, sugar, and melted, beat with rotary egg boiler. When chocolate is melted, beat with rotary egg beater until blended. Pour small amount over egg yolks, stirring vigorously, return to double boiler and cook 2 minutes longer, stirring constantly. Chill. Fold chocolate minutes longer, surrange mixture and vanilla into whipped cream. Turn into freez. ing tray of automatic refrigerator and let freeze 3 to 4

Peanuts. Each one a protein powerhouse. Count on 115 to 120 calories for about 30 nuts. Wisest way to eat: freshly shelled and unsalted, of course.

GLAZED NUTS

3 cups granulated sugar ½-cup light corn syrup ½-cup water

3 cups pecan halves

Combine 3 cups sugar, ½-cup light corn syrup, 1/2-cup water in 2½-qt heavy saucepan & cook & stir over medium heat till it comes to boil & sugar is well dissolved.

Cook without stirring to 250Fon candy thermometer. (Hard ball stage). stage). Cook just another few minutes, stirring frequently and being careful to check the candy thermometer so that sugar mixture will not overcook and turn brown in color, until you reach Hard Crack stage or 285F-.

Remove from heat at once. Stir in 3 cups pecan halves. Spread quickly on Pam sprayed cookie sheets, separating pecans with two forks and allowing nuts to dry and harden for an hour or so. Store these at room temperature in covered container, but not in plastic bags or candy becomes sticky. Do not refrigerate, Makes about 11/2-lbs.

CHOCOLATE-

CHOCOLATE CHIP COOKIES

I haven't seen these cookies at my beloved Sanders Bakery counters for over 20 years! While memory is all I have to go on, I offer this harmonious resultimitating in the spirit of flattery, the Sanders' cookie.

1/4-lb butter or margarine 3-squares (1-oz each) unsweetened solid baking chocolate 2 cups packed light brown sugar 3 eggs 1 TB vanilla 1 TB dark molasses 1/2-tsp baking soda 1/4-tsp salt 1½-cups all-purpose flour 1/4-cup cornstarch 1/4-cup dry milk powder

1 cup chopped walnuts 12-oz pkg semi-sweet chocolate chips

Melt butter & chocolate over hot water till smooth. In large mixing bowl beat in each remaining ingredient, with electric mixer, medium speed, except for last 2 In gredients. Remove beaters and work in nuts & chips with spoon. Drop by level TB 2" apart on (*) Pam sprayed cookie sheet. Bake at 350F-15 mins. Cool on baking sheet 3 or 4 mins. Remove carefully to paper towels. 4½-doz.

(*) See Index—"Cookie Sheets"

Gloria Pitzer's Secret FAST FOOD Recipes

NUT CRUMB CRUST

Combine 3/4 cup graham cracker crumbs (about twelve 21/2-inch square crackers), ½ cup ground squals, pecans or almonds, 1/4 cup sugar and 1/3 cup melted butter or sugarine in small bowl until well blended. Press firmly and evenly over bottom and side of 9-inch pie plate. Chill until firm, about 30 minutes.

FROZEN CREAM CHEESE PIE 1-lb cream cheese (2-8-oz pkgs) 9.0z Cool Whip thawed 2 cups powdered sugar 1 tsp almond extract

Beat the cream cheese smooth & fold in Cool Whip, sugar & extract, mixing on lowest speed till blended. Pour into 9" baked and chilled pie crust (Use our Butter Crust-page19 this Book). Keep frozen till serving time. Serve as you would an ice cream pie with chocolate syrup or lukewarm Sanders Hot Fudge Sauce on it. Serves 6 nicely.

emon SHERBE

l cup water 34 cup sugar Dash salt

½ cup light cream

½ cup lemon juice

2 egg whites

¼ cup sugar

In saucepan combine water, 34 cup sugar, and salt; bring to boiling. Reduce heat; simmer 5 minutes. Cool. Stir in cream and juice. Freeze in refrigerator tray. Beat egg whites till soft peaks form. Gradually add ¼ cup sugar, beating till stiff peaks form. Break frozen mixture into chunks. Turn into chilled bowl. Beat smooth with electric mixer or rotary beater. Fold in egg whites. Return quickly to cold refrigerator tray; freeze till firm.

Serves 6.

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DATE BARS LIKE SANDERS

Back in 1967, before I learned the knack of taking shortcuts with pantry shelf products, I developed a recipe for imitating Sanders Date Bars, in response to one of Bob Allison's "Ask Your Neighbor" requests. The recipe turned up recently in an old spiral notebook. I have never included it in any of my original books, and I do apologize for that, but here it is now for your reminiscing pleasure. (Reprinted from my Cook's Quarterly - Spring - 1985).

141/2-02 pitted, chopped dates ¥2-cup granulated sugar 6-oz light Karo corn syrup 4-cup orange juice 2 tsp bottled, grated orange peel 4-tsp salt

2½-cups all-purpose flour l tsp baking soda 1 tsp salt butter or margarine (2 sticks) cup packed light brown sugar ¥cup water 242-cups Quaker Quick Oats

l raw egg yolk 1 TB cold water

In 2-qt saucepan mix together over med-high the 1st 6 ingredients. Stir constantly till mixture thickens to the consistency of jam (about 10 minutes). Remove from heat. Set aside.

In 21/2-qt mixing bowl stir together with large spoon, the flour, baking soda, salt, and then work in butter till well mixed. Work in the water till smooth and then add Quaker Oats. Mixture will be very thick. Divide dough into 2-equal portions, placing each in plastic food bag. Refrigerate these hour. Roll each portion out, one at a time, between lightly floured sheets of waxed paper to 10x13" rectangles. Place one of these rectangles into greased 10x13" pan or cookie sheet. Spread cooled date mixture evenly over surface of that rectangle. Arrange the 2nd rectangle of dough over this filling layer and pat evenly into place. Bake at 350F-for 20 minutes. Remove from oven. At once cut into bars that are about 2"x31/2". Beat egg yolk with the water and wipe over top of bars, returning to oven to bake another 10 mins at 350F-or till golden brown on top. Cool bars. Makes about 21/2-dozen bars.

COCONUT CAKE

Coconut Cream Pie

3½-cups milk 2 raw egg yolks (freeze whites for later) 2 boxes (about 3¾-oz each) vanilla 2 boxes (about gy4-oz each) vanilla pudding & pie filling—NOT instant

1 TB coconut extract

4 TB butter or margarine

7-oz pkg flaked coconut - prepared per footnote below

10" fully baked pie crust or use two 8" crusts for thin pies

Put milk, egg yolks & pudding powder into blender with extract & blend till smooth. Dump it into 2-qt saucepan and cook, stirring constantly over medium to high heat till it thickens and becomes very smooth. Let it just come to a boil. With the very first bubbles of that boil, remove quickly from heat & stir in butter (or margarine). Let it stand while you prepare the coconut.

COCONUT PREPARATION For Pie:

Remove 1 cup of the packaged coconut and stir it into the filling. Arrange remaining coconut on ungreased jelly roll pan and place in 400F-oven, stirring frequently, about 5 minutes to evenly brown it. Stir it away from sides of pan often as it browns quickly there. When evenly browned quickly remove it from pan, transferring it to a cold bowl. Sprinkle half of the browned coconut over bottom of baked crust. Pour in the lukewarm cream filling. Refrigerate till filling feels firm to the touch. Cover top of pie with 8-oz thawed Cool Whip and dust it then in the remaining browned coconut. Chill again till firm enough to cut to serve 8 reasonably — 4 foolishly!

LEMON PIE

Prepare a 3-oz box Lemon Jell-O as box directs & chill till begins to get syrupy but not "set". Then prepare 2 boxes (3¾-oz each) INSTANT lemon pudding as boxes direct, and fold pudding mixture into Jell-O mixture. Pile into a fully-baked and chilled 10" pie shell. Chill while you prepare meringue.

Prepare an 18-oz box yellow cake mix exactly as the pkg directs, but as a last ingred ient, beat in 2 tsp coconut extract or flavoring. Remove beaters & stir in 1/2 cup oven toasted coconut, per direc. tions in the recipe to the left on this page. Pour batter into greased & floured 9x12 x2-inch_baking_pan & bake at 350F-for 40 mins or till toothpick inserted in center comes out clean Prepare the topping, while cake is cooling in pan on wire rack Coconut Topping:

1½-cups milk
½-cup sugar
2 cups flaked coconut
8-oz carton Cool Whip
3¾-oz instant vanilla
pudding powder
1½-cups buttermilk

In 11/2-quart saucepan combine milk, sugar & only 1/2 cup of the coconut, stirring constantly till comes to a boil. Boil 1-minute gently. Remove from heat. Make 25 or 30 holes through top of cake with 3-tined fork & slowly pour hot milk mixture over cake so that milk mixture oozes into holes of cake. Seal in plastic wrap & refrigerate for 2 hours & then prepare frosting. Stir the remaining coconut into the Cool Whip to blend well. Prepare the pudding with the remaining buttermilk, beating in 142qt bowl, electric mixer, high speed, till smooth & thick. Fold in Cool Whip-coconut mixture and apply to top of cake, covering it completely. Sprinkle top of pudding mixture with some oven-toasted additional coconut if you wish. Keep cake refrigerated. Serves 8.

In 1½-qt mixing bowl with electric beaters, beat 4 egg white & dash of salt till foamy. Continue beating, med-high speed, while adding a spoonful at a time, all of a 7-oz jar marshmallow creme, till meringue holds its shape when beaters are removed. Grease a 10" circle waxed paper & put it on cookie sheet. Mound meringue onto paper & bake in 400F—oven about 8 to 10 mins or till firm to touch and a bit browned. Cool and loosen from paper with greased spatula, slipping it in one piece onto top of chilled pie. Return to refrigerator several hours before cutting. Cut with greased knife so meringue won't stick. Serves 6 to 8.

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TURTLES -AL A SANDERS'

If you cannot buy them in your area do this: Arrange 4 pecan halves in If you cannot 4" apart on waxed paper lined baking sheet. Place one shape Kraft's caramel top each so tips of pecan halves are shape of cross aramel top each so tips of pecan halves appear to be its square Krait 350F— oven about 5 mins or till caramels begin to soften so feet an flatten each with back of pancake turner Malt 10 feet Place in out of the place in the solution of the solution that you can had been sold to sold the had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold that you can had been sold to sold the sold that you can had been sold that you can had been sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had been sold to sold the sold that you can had Milk Chocolate over each caramel patty to coat it completely enough of melted chocolate over each caramel patty to coat it completely enough of inclose up the pecan tips. Let set before removing from paper. without covering from paper. without covering as you like. Please, in the tradition of all turtles, everywhere,

eat them v-e-r-y s-l-o-o-w-w-l-y!

CHOCOLATE MARBLED BLOND BROWNIES

Another favorite that goes back some 30 years from the Sanders' sweets was a small square that was more like a cookie than a brownie, but it had swirls of melted chocolate throughout the To recreate it, I used the recipe at the right for the Sugar Old-Fashioned preparing that dough exactly You cannot use as directed. chocolate chips in this recipe. Use, instead 4 Nestles' Milk Milk or Hershey's Chocolate Chocolate bars (11/4-oz approx each). Before unwrapping the bars, pound with a hammer to break bars into bits, about the size of dimes. Dump into cookie dough and work it in to the dough best you can. Spread mixture evenly over bottom of Pamsprayed 9x13x2" baking pan. Bake at 350F-for 25 to 30 min or till golden brown & surface appears "set" and dry & edges are a bit dark-brown. Cool in pan 10 mins. Score into 2x2" squares. Makes about 3 dozen.

COOKIE SHEET PREPARATION .

') Spray cookie sheet in Pam. Place empty sprayed cookie sheet in 400F—oven for 3 minutes—or just till Pam turns brown. Remove the cookie sheet. Wipe off the browned Pam with paper towel. Drop the cookie dough onto cookie sheet as described in the recipe you are following, but do not spray it again with Pam. You can remove the baked cookies from the sheet and almost at once drop another batch of dough onto the same sheet without re-spraying it.

SOFT OLD-FASHIONED SUGAR COOKIES

Years and years ago, the Woodward Avenue Sanders' Store had a very nice, not-too-sweet, soft sugar cookie that I was crazy I used to walk over to about. Sanders on my lunch hour and buy a boxful of these cookies, which I happily shared with my co-workers at J. Walter Thompson Advertising. . .especially o-n-e of my co-workers! I married him.

Today I try to recreate the same color, texture and flavor that the sugar cookie of the early 50's had and this is what I have come up with.....

18-oz box yellow cake mix (Pillsbury brand preferred) 2 envelopes Dream Whip powder 1 cup mayonnaise 1 egg

4 TB (level) sour cream 1/2-cup all-purpose flour

Dump the cake mix into a 2-qt mixing bowl, using it dry, right from the box. Empty both envelopes Dream Whip powder into it and stir with a fork to mix it well. Make a well in center of dry mixture and dump in mayo, egg & sour cream, beating with electric mixer, high speed, till smooth. Remove beaters & use rubber bowl scraper to work in flour to smooth dough. Drop dough by level measuring tablespoonful 2" apart on Pam-sprayed cookie sheet (*). Bake at 400F-for 8 mins. Cookies will be just a little bit browned around They deflate a bit while cooling. Let them cool on baking sheet about 2 mins & remove carefully then to paper towels to complete cooling. Makes 4 dozen.

Gloria Pitzer's Secret FAST FOOD Recipes

A 72 BETTER BUTTERGREAM

½-Ib (2 sticks) butter 10-level TB Crisco 14-oz can Eagle Brand Milk

1 cup powdered sugar
1/2-tsp vanilla or almond extract

Have butter at room temperature.
Beat till creamy with Crisco. Beat in Eagle Brand Milk, using high speed of electric mixer, till light and smooth. Beat in powdered sugar and extract, beating 3 minutes & scraping down sides of bowl frequently. Makes 3½-cups icing, which may be refrigerated in covered container to be used within 4 or 5 days. Sufficient to frost between, top and sides of a double layer (8 or 9-inch) cake. (Freezes well to use within 3 months.)

FUDGE FROSTING (Pourable Frosting For Using On Special Cake)

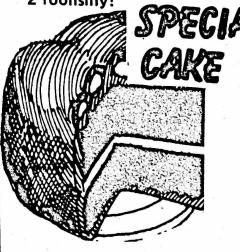
1/2-cup buttermilk (not sour milk)
1 cup granulated sugar
1/3 cup dark corn syrup
1/3 cup Hershey's unsweetened
baking cocoa powder

Pinch of Salt ¹/₂-Ib (2 sticks) butter or margarine 2 ¹/₂-cups powdered sugar 1 tsp vanilla

In 21/2-qt heavy saucepan over medium-high heat, combine buttermilk (sour milk will curdle, so do not use it), the granulated sugar, corn syrup and cocoa powder with the salt and HALF of the butter. Bring to boil, stirring constantly just as you would if you were making old-fashioned fudge. When mixture reaches the soft ball-stage, dropping a little from a spoon into glass of cold water to form a soft ball in bottom of water, remove from heat. Beat in the other half of the butter and then beat in powdered sugar and vanilla. This will have "pouring" consistency should be used to pour over the prepared and frozen Special Cake. Recipe for this follows.

BUTTERCREAM FUDGE CAKE

Prepare the Buttermilk Fudge Cake in a 9x13x2" pan per that recipe in this book. When cake is cooled, place cake in the pan in freezer for 30 mins while you prepare the Buttercream Icing from this page. Shape the prepared buttercream into rolls over top of frozen cake, making each roll about about 1" thick, placing these 1" apart across top of cake. Return to freezer for 15 mins. Apply cooled Pourable Fudge Icing to top of cake, covering Buttercream rolls completely. Return cake to freezer for a few minutes to quickly set the frosting & to prevent buttercream rolls from melting. Refrigerate the cake to be served within 3 or 4 days. Serves 8 to 10 or 2 foolishly!



If you prefer, you can bake up the Buttermilk Fudge Cake in two round 9" layer pans or square pans, per that recipe, or prepare a Devil's Food Cake Mix, per box directions, in two layers to create the Buttercream Fudge Cake. But when you as semble the layers, use Butter cream icing between layers & freeze a few minutes till firm. Then apply the 1" thick rolls of buttercream, close together, over top of cake & freeze again till firm. Pour the prepared Pourable Fudge Icing over the cake and quickly return to the freezer till firm, then trimming away any excess frosting from bottom edge of cake.

Irresistible Creation

DUMP an 18-oz box chocolate or Devil's food cake mix into 2-qt mixing DUMP and add a 3\(\frac{4}{3}\)-oz box chocolate pudding powder (NOT instant), bowl and add a 3\(\frac{4}{3}\)-oz box chocolate pudding powder (NOT instant), stirring the 2 dry mixtures together thoroughly. Put 3 eggs into blender stirring the 2 dry mixtures on high speed till smooth & pour into dry mixture, with 1\(\frac{3}{3}\)-cups milk on high speed, about 3 mins, or till creamy, beating with electric mixer on high speed, about 3 mins, or till creamy, beating with electric mixer on high speed, about 3 mins, or till creamy, beating batter into greased 12-cup Bundt Pan. Bake 1 hour at 350F— or pour batter inserted through center of batter comes out clean. Cool in till tester inserted through center onto platter and frost with following:

Over hot water in top of double boiler, melt 12-oz pkg semi-sweet chocolate chips & 2/3 cup peanut butter till smooth. Drizzle over warm cake and sprinkle frosting with chopped nuts if you wish. Serves 10.

BUTTERMILK FUDGE CAKE

Preheat oven to 375F-. Spray 9x13x2" pan in Pam. In a medium mixing bowl, combine the following:

1-cup hot black coffee or hot water

 $\frac{1}{2}$ -cup unsweetened dry cocoa $\frac{1}{2}$ -tsp salt 2 tsp vanilla

½-cup oil
1 cup real buttermilk
2 eggs

1½-tsp baking soda 2 cups sugar

2 cups all-purpose flour

Beat on medium speed with each addition, ½-minute and beat 5 minutes after last addition. Scrape down sides and bottom of bowl often. Batter will be very bubbly, not too thin—not too thick. Pour batter into prepared pan. Bake center rack of 375F— oven 35 to 40 mins or till tester inserted into center comes out clean of any wet batter. (Best tester is a paper—covered wire trash—bag "twist".) RECIPE MAY BE CUT IN HALF. If you cut recipe in half, allow 3 TB hot coffee or hot water in which to dissolve dry cocoa. Bake in a Pam sprayed 8" square pan at 375F—for 35-40 mins or till tester inserted into center comes out clean of any wet batter. Cool cake in pan on rack before applying frosting.

SPECIAL FUDGE FROSTING

In medium saucepan on medium heat, stir together 1-lb container ready-to-spread chocolate frosting & 1 cup semi-sweet morsels. When melted & smooth, spread over cooled cake. Sprinkle top with chopped walnuts before frosting "sets". Cut cake to serve 9.

dating the Classic

YELLOW LAYER CAKE

For over a year I tested from-scratch recipes for a perfect, yellow, light-as-a-feather layer cake, like the famous Detroit bakery, Fred Sanders has offered. Finally this recipe developed and it is now a successful representation of what a little effort can offer at home. Many caterers have complimented us on the recipe after they have used it. The recipe should be prepared with a manual (counter-top) type electric mixer. But it may be cut in half if you wish to use the portable mixer. Let me emphasize that you must use only BUTTER and your granulated sugar must be SIFTED before measuring.—so must the flour be sifted, eventhough the bag it comes in says it has already been sifted. Sift it again! The beating time is crucial, or the cake will be hard and dry. Don't begrudge one moment of the beating time required.

3/4-cup (1½-sticks) real butter 1½-cups sifted granulated sugar

1 tsp vanilla

1 tsp lemon juice

2 large eggs

2½-cups sifted flour

2½-tsp baking powder

1 tsp salt

1 cup whole milk



Cream butter with electric mixer on medium speed, till light and fluffy. Add sifted sugar a little at a time, continuing to beat. Beat in vanilla and lemon juice and the eggs, 1 at a time. Beat 4 minutes, rotating bowl in the direction the opposite of which the beaters are turning. Stop beaters periodically to scrape down sides and bottom of bowl and clean batter from beaters. Resume beating. DO NOT UNDERBEAT this batter. Combine flour, baking powder and salt and add alternately to batter, with milk, beginning and ending with flour mixture, continuing to beat for 4 minutes with last addition. Pour batter into two greased and floured 9" cake pans. Bake in preheated 350F- oven 30 to 35 minutes or till cake beins to pull away from sides of pans. Do not let pans touch each other in the oven, placing them on center rack with 2" between pans so that heat circulates evenly around pans during baking. Cool in pans on wire rack for 30 minutes. Then remove 1 layer to a round platter and frost top; place in the freezer 10 minutes before placing second layer on top and completing the application of the frosting. Makes two layers (9" each).

BUTTERCREAM MARSHMALLOW

BUTTER CREAM FROSTING

If you wish you can frost the fudge cake in this very light, very rich buttercream — which I also use often when making Twinkles!

24 large marshmallows 1/2-cup milk

1-lb margarine or butter-softened 11/2-cups powdered sugar

Melt marshmallows in milk in small pan over med-low heat, stirring till smooth. Remove from heat & refrigerate till no trace of warmth remains when you touch the pan. (About 45 mins). In medium mixing bowl beat marshmallow mixture till light, adding margarine a little at a time, till creamy. Gradually beat in powdered sugar, beating about 6 to 8 mins with last addition. The longer you beat this, the more volume you'll have. Keep icing refrigerated in covered container to use within a week. Freeze it to use within 3 months. Will frost a double 9" cake.



FUDGE CAKE

THE SQUARE FUDGE CAKE

1 egg

½-tsp vanilla

1/3 cup oil

½-cup buttermilk

½-tsp salt

¾-tsp baking soda

4 TB unsweetened cocoa powder 2/3 cup granulated sugar 4-cup all-purpose flour

In 1½-qt mixing bowl, using electric mixer on med-high, beat egg till foamy. Beat in each remaining ingredient, beating well with each addition. Beat 3 mins after last ingredient is added. Grease & flour a 9" square cake pan and spread batter evenly into prepared pan. Bake at 350F—about 25 to 30 mins or till a toothpick inserted into center comes out clean. Cool in pan on wire rack. Frost with Fudge lcing (to follow). Serves 4 to 6.

SQUARE PAN Frosting

4 TB margarine
1-oz bitter solid baking chocolate
3 TB packed light brown sugar
1 TB light Karo syrup

½- tsp vanilla
Dash Salt
2½-cups powdered sugar
2 TB hot black coffee
or hot water

In 1½-qt saucepan over medium heat, melt margarine and chocolate with brown sugar & Karo. Stir till smooth. Bring just to a boil, stirring constantly for 1 min. Remove from heat. Beat in remaining ingredients. Spread over cooled cake. Sprinkle top of iced cake with ½-cup well choped walnuts if you wish. Keep unserved cake, covered & refrigays. Freeze to serve in 90 days.



18-oz box Devil's Food cake mix 2 envelopes Dream Whip powder 1 tsp fine instant coffee powder

1 cup light beer 1/2-cup oil 4 eggs

Combine first 3 ary ingredients in large mixing bowl, stirring till thoroughly blended. In blender combine last 3 liquid ingredients blending on high speed, about 1 minute or till blended thoroughly. Pour blender ingredients into dry ingredients and use electric mixer to beat on high speed about 4 minutes. Scrape down sides & bottom of bowl often. Divide batter equally between 2 greased and flour dusted 9" round layer pans. (8" pans will be too small). Pound each pan of batter on a hard surface a few times, firmly, to bring air bubbles to surface. Bake at 350F-about 30 to 35 mins or till toothpick inserted through center, comes out clean. Cool in pans on wire rack 45 to 55 mins & then assemble layers with following frosting.

FUDGE FROSTING

6-oz pkg semi-sweet
chocolate chips
1-oz unsy/eetened solid chocolate
1/3 cup Half & Half light cream
2 TB light corn syrup

2½-cups powdered sugar ¼-lb butter — softened

In top of double boiler, over gently simmering water, melt chocolate chips with baking chocolate, Half & Half & corn syrup, stirring constantly till smooth. Remove from heat. Use portable electric mixer to beat in powdered sugar & butter till smooth. Apply icing between the two baked & cooled cake layers and then frost sides and top of cake with remaining frosting. Refrigerate unserved portions of cake to use within 3 or 4 days. Makes about 8 to 10 reasonable pieces.

MULIGAWTAWNY SOUP

When I told Jack Sanders, now Chairman of The Board of the com. pany founded by his grandfather, Fred Sanders, that this was one of my favorite memories of lunch at Sanders in the early 50's, he put out a call for the recipe from his staff. When they moved their kitchen faca call for the recipe from of the old recipes from earlier years of them Rut as I ilities into new quarters, some of them. But as I remember it, this was a soup that could stand up and walk away with flavor!

2 cans (10-oz each) beef broth

2 soup cans water

3 cups strong black tea

1-lb can stewed tomatoes-cut-up

2 ribs celery chopped fine

4 green onions-scissor snipped

1/4-tsp each: chili powder, paprika, season salt, pepper

1-lb can sliced okar, undrained

(or 10-oz pkg frozen, thawed, cooked per pkg directions and not drained)

3 TB old fashioned rolled oats uncooked

1 tsp chicken bouillon powder

1 tsp onion powder

3 TB uncooked barley

3 cups cooked, diced leftover roast beef or steak with absolutely NO gristle or fat



Bring all ingredients to a boil uncovered in an accomodating kettle for only 3 minutes. At once turn heat to low. Cover the pan. Let it simmer about 45 minutes-very gently! Serve piping hot. Freeze in family-sized containers to use within 6 months. Refrigerate leftovers up to a week. Makes about 8 to 10 servings.

MILWAUKEE CHEESE SOUP -

When I last tried this at Sanders', where the hot fudge topping was or ignally made famous as an ice cream accompliment, I was surprised that it was a "white" cheese soup, as opposed to the traditional yellow cheese mixture that is basically served, Canadian-style, in most restaurants. So without imposing on my friendship with Jack Sanders, now Chairman of the Board of the company founded by his Grandfather, Fred, I went home to try my hand at a quickie canopener gourmet version.

In top of double boiler over simmering water, combine a 10-oz can cream of celery soup a 10-oz can (light) of celery soup, a 10-oz can cream of potato soup, 1/2-cup coffee (light) cream (or half & half) 1/4-cup coffee (light) cream, (or half & half), ¼-tsp pepper, ½-cup crumbled, crispy fried bacon, -NOT artificial bacon rises pepper, ½-cup crumbled, crispy fried parmesan -NOT artificial bacon pieces, please—and then 4-cup grated parmesan with 3 TR butter Still all places, please—and then 4-cup grated parming hot with 3 TB butter. Stir till smooth over simmering water. Serve piping hot to 4—maybe 5 people to 4—maybe 5 people



14-cup warm water 1 TB sugar 2 pkgs dry yeast

1½-cups canned Borden's Eggnog 3½-cups all-purpose flour

Combine water, sugar & yeast in small cup. Stir it once or in small cup. Stir it once or twice. Let stand 5 mins or till tripled in volume. Meanwhile in large mixing bowl, with electric mixer beat all of the eggnog with only ONE CUP of the flour, till smooth. Beat in yeast mixture & then remove beaters & work in flour, little at a time, till smooth. With lightly floured hand, knead dough in bowl till smooth & elastic. Pat out on waxed paper to a 1/2" thick rectangle measuring about 14" in length and about 7 or 8" wide. Prepare the almond filling:

1 cup finely ground almonds 4-lb butter, melted & warmish 4-cup packed light brown sugar Dash of Salt 3 TB flour 1 tsp almond extract

Mix all of the filling ingredients together thoroughly to a fine paste. Spread over surface of the rectangle of dough to within an inch of edge. Roll up as illustrated above and shape into ring on Pam-sprayed cookie sheet or pizza pan and use kitchen scissors to cut half way through outside edge of ring, as shown above. Spread each cut section just a bit as shown. Let rise till doubled in bulk in Warmish place (about 90 mins.).
Bake at 350F—for about 40 mins or till golden brown. Drizzle top of ring, while it is still slightly warm, with icing as follows.

CINNAMON ROLLS

Follow the Tea Ring Recipe just as given (at left) to the point that you pat it or roll it out to the ½" thick rectangle. Prepare the cinnamon filling:

Over the surface of the rectangle, to within an inch of the edges, sprinkle evenly 1 TB cinnamon. Spread 1/2-cup packed light brown sugar evenly over that and then drizzle on 2 TB melted butter & next 1 TB water sprinkled over that. Finally sprinkle on 1/2-cup raisins. Roll up jelly roll style. Pinch seam to seal and slice into 2" thick pieces, placing cut-side up —close together in well buttered round 9" layer pans. Let rise in warmish place (90 mins) till doubled. Bake at 350F—about 30 to 35 minutes or till well Right out of oven, browned. place pans on wire racks and at once, drizzle with 1 recipe of prepared Karo Syrup Icing, as given below. Makes about 2 doz.

KARO SYRUP ICING .

In 1½-qt saucepan combine 4 TB butter & 4 TB light corn syrup, bringing to boil on medhigh. At once turn heat to low heat that allows barely a bubble on surface of mixture & continue to stir & cook it this way for 5 mins. Remove from heat. Beat in dash of salt, 1 tsp almond extract & 1 cup powdered sugar till very smooth, using electric mixer on high speed. Drizzle over warm rolls or coffeecake. (1½-cups).

IT WAS DURING A DINNER WITH CHEF LARRY of the Muer Corporation, that Paul and I enjoyed an entree of food for thought and a very stimulating appraisal of what food should be and how it can be prepared, velop a pastry dough equal to that of the Fred Sanders Company "Danish Twists"—which John Sanders told me they hadn't made for years—and even his own family wanted that recipe. With Chef Larry's helpful produced a fairly good likeness to the Sanders Danish Twist—but I must ation for having put me on the right track.

DANISH PASTRY FOR DANISH TWISTS

4/2-cup lukewarm water
2 envelopes dry yeast (4 tsp)
1 TB sugar

1/2-lb butter (1 cup) NOT margarine very soft but not melted

1/2-cup sugar
6 raw egg yolks (freeze the whites)
2 tsp almond extract
1 tsp vanilla
1/2-tsp salt
1 TB cornstarch

3 cups flour

1/2-cup dairy sour cream

(Note—if you can find "pastry" flour, please use that instead of "all-purpose" flour, for a flakier texture....I used the all-purpose & it was still good but could have been "better"!)

Put the ½-cup warm water, yeast & the 1 TB sugar in 4-qt mixing bowl. Stir it a few times. Let stand 5 mins or till doubled in bulk. Cream butter in 6-cup mixing bowl, using medium speed & when light & fluffy, add sugar a bit at a time, the yolks 1 at a time, continuing to beat and scrape sides of bowl often. Add almond, vanilla, salt & cornstarch. Beat 4 minutes. Scrape this mixture into yeast mixture in larger bowl. Beat just to blend on lowest speed. Increase speed while alternately adding flour & sour cream, in about 4 portions, ending with flour. Beat 4 mins. It will be very thick. Spray insides of a Spritz Cookie Press with Pam. Fill with pastry dough. Use large hole of Spritz tips, at least ¾" in diameter and force dough onto Pam--sprayed baking sheets, 1" apart, shaping dough into the figure "8"—about 6" in length. Into each hole of the "8" figures, press 1 tsp finely crushed pecans or walnuts. Cover & let rise 1 hour. Bake at 350F—about 25 to 30 minutes or till delicately browned. At once brush each lightly with softened butter and drizzle each twist with Blender Vanilla Icing.

BLENDER ICING

Into your blender put: 1/3 cup warm milk, 3 TB very soft butter or margarine in bits, dash of salt, 2 tsp desired flavoring or extract and 2³/₄-to-3¹/₄-cups powdered sugar, blending on high speed, scraping down the sides of container with rubber scraper, turning motor off. Scrape mixture free of blades till consistency is smooth. Additional powdered sugar may be blended into it if you wish a thicker icing. Makes 2 cups.

Prepare the dough as directed above and spread it evenly over the bottom of two 10x13x2" Pam-sprayed baking pans—at a thickness in the pan of no more than ½". Dust it evenly in cinnamon & sugar mix—see Index for this. OR buy yours in the supermarket already mixed. Then Index for this. OR buy yours in the supermarket already mixed. Then Index for this. OR buy yours in the supermarket already mixed. Then Index for this. OR buy yours in the supermarket already mixed. Then Index for this. OR buy yours in the supermarket already mixed. Then Index for this. OR buy yours in the supermarket already mixed. Then Index for this sprinkle top of each cake with raisins and chopped pecans and walnuts your own taste. Again, then, sprinkle with cinnamon and sugar mix. The to your own taste. Again, then, sprinkle with cinnamon and sugar mixed. Lift to 35 minutes or till dough is golden brown around edges of pan. (Lift to 35 minutes or till dough is golden brown around edges of pan. (Lift to 35 minutes or till dough is golden brown around edges of pan. (Lift to 35 minutes or till dough is golden brown around edges of pan. (Lift to 35 minutes or till dough is golden brown around edges of pan. (Lift to 35 minutes). At once drizzle each cake with the Blender Vanilla Icing.

Red Soodness'
Rentucky Biscuits

4 cups Bisquick biscuit mix 1/4-lb (1 stick) c-o-l-d butter (1 stick) 2 TB sugar 1 cup buttermilk (n-o-t sourmilk) Egg Wash of 1 beaten egg + 1 TB cold water

In roomy bowl combine biscuit with butter, which you slice into bits and then sprinkle on sugar and work this into the texture of fine gravel using a wire whisk. Bear down hard on the whisk through the biscuit mixture, twisting the whisk a full turn as you do, over and over till the bits of butter are barely noticed. Work in the buttermilk with a sturdy spoon. Dip your kneading hand into additional biscuit mix only enough to knead the dough in the bowl till smooth & elastic. Pat it out on a sheet of waxed paper to 1" thick rectangle or square or circle—as you wish. Then remove ends of a 6-oz juice can, spraying inside of it in Pam and cut out 18 biscuits. Rework scraps of dough into patty from which you can cut the biscuits. (A biscuit cutter per-se will be too big for this recipe, as these triple in bulk, so I always prefer the juice can cutter!) Place biscuits 1/4" apart on two greased 8" round layer cake pans, putting 1 biscuit in the center of each pan with remaining biscuits around these. Dip each biscuit into the Egg Wash to coat only top and sides, for if any gets on the bottom of biscuit, it might stick to the pan while baking-so don't be sloppy about it. Bake at 450F--20 to 22 mins or till golden brown. Makes 18 biscuits. (Recipe may be cut in half.)

The secret of lightness is in the kneading! Be sure you knead it till it's like bread dough!

The Biscuit

Hardly's Biscuits

If you love Hardee's, these will please you! Made in muffin wells, rather than rolled out traditional way, the texture is perfect!

Combine 2 cups self-rising flour, 1 TB sugar, (or artificial sweetener), 1 cup milk, 1/3 cup mayonnaise into a smooth dough. Divide batter equally between 10 paper lined muffin wells or Cupcake wells. Bake 350F-about 25 to 30 mins or till golden brown & doubled in size. Marblize each cup of dough with 1 tsp cinnamon streusel & bury 6 or 7 raisins into each to imitate the famous cinnamon-raisin biscuits & bake as otherwise directed above. (Our Hardly's Cinnamon Raisin Biscuit mixture is on page 110 of our Copycat Book.)

BISCUITS

Gloria Pitzer's Secret FAST FOOD Recipes



(Basically, the brownie batter is much like the Stuck-Knees recipe but without the toppings!)

→ ½-cup oil → ¼-cup water → ¼-cup packed brown sugar → 2 eggs

In 2-qt mixing bowl, beat together oil, water, brown sugar and eggs using electric mixer on high speed, till foamy and thoroughly blended -about 2 mins. Dump in cake mix & beat till smooth. Spread batter evenly in bottom of Pam-sprayed 9x13x2" baking pan. Bake at 375F-for 30 mins or till top is slightly cracked and the portions of the surface between the cracks appears dry. Cool in pan on wire rack for 30 mins. Apply frosting (recipe to follow) to cooled brownies. Score away the curled edge about 1/4" from edge of pan & cut remaining portion into 2x2" squares. Makes 24 pieces.

BROWNIE FROSTING

6-oz pkg semi-sweet
chocolate chips
1-oz square unsweetened
baking chocolate
1/3 cup Half & Half light cream
2 TB light corn syrup
2 cups powdered sugar
4 TB butter or margarine

In top of double boiler over gently simmering (not hard-boiling) water, melt both chocolates with Half & Half & corn syrup, stirring till smooth. Let chocolate mixture cook over HOT water at a lowered temperature for 12 mins (set your timer!). Remove from over hot water & use portable electric mixer to beat in powdered sugar & butter (or margarine) till frosting is smooth. Spread evenly over top of brownies as directed in above cooled recipe.

NOTE: Top of frosting may be sprinkled with 1 cup well-chopped walnuts before frosting has a chance to dry or set, if you wish

FROSTING COOKIES

CHOCOLATE FLAVOR:

1 cup mayonnaise 1-lb can Dark Fudge Frosting 21/2-cups self-rising flour

Beat mayonnaise with frosting till smooth. Work in self-rising flour & pack dough into measuring tablespoon, leveling off over rim of bowl. Drop these tablespoons of dough 2" apart on (*)prepared cookie sheet. Bake 350F—only 15 mins. Let cool on baking sheet 3 or 4 mins. Remove carefully.

PECAN SANDIES

1 cup mayonnaise
1-lb can Butter Pecan frosting
21/2-cups self-rising flour

1 cup chopped pecans

Combine all ingredients as directed in recipe above for Chocolate Flavor, continuing as that recipe otherwise directs.

GINGERSNAPS

3-oz pkg lemon pudding and pie filling (NOT instant)
18-oz box spice cake mix
(with or without carrots or the applesause—either will do!)

V≥cup packed brown sugar V≥cup oil 2 TB light corn syrup 2 beaten eggs

Stir pudding powder into cake mix powder in 2-qt mixing bowl. Stir in brown sugar. Beat oil, corn syrup & eggs together and add to dry mixture, working it well into smooth dough. Shape into 1" balls & roll each in granulated sugar. Place 2" apart on (*)prepared cookie sheet, but do NOT flatten cookies. Bake 375F—for 14 mins. Remove from oven when tops appear to "crack" on surface. Cool on baking sheet 1 or 2 mins before removing. If you leave cookies on baking sheet too long & they seem to stick a bit, return them to the 400F-oven for a minute & they'll come off easily. Makes 4 dozen.

VCREDIBLE

ENGLISH TOFFEE - TEETH BARS

1 cup butter

1 cup sugar 1/2-cup water

½-tsp salt 3-oz semi-sweet chocolate

(2/3 cup chocolate chips)

Combine butter, sugar, water, salt in heavy 2½-qt saucepan over med-Combile Stir constantly till mixture reaches 300F—or a small amount dropped into glass of cold water "cracks" when it hits the water. dropped "Hard Crack Stage"). This you must really watch carefully or (Called Hall Scorch. Takes only 20 or 30 seconds for it to go from just right it will see the nugglihl.....At once pour it into UNGREASED 9x13x2" pan. Let to ungermand 2 hrs or till hard to the touch. Melt chocolate over HOT it cool about and spread over the hardened candy. Invert pan onto working surface where you can candy up into bite sized pieces. OR working states beginning to cool and is a bit tacky when you touch it, you can oil a pancake turner and score the toffee into bars. These should break apart quite easily when you —rather than invert the pan when candy is cool—lift up one corner with a spatula and the entire toffee should lift right out of the pan, so that you can snap the scored portions apart. Makes about 1 pound.

LIFE SLIVERS

The Candy WITHOUT The Holes

3%-cup sugar

1½-cups light corn syrup

1 cup water

1 tsp flavoring oil of your choice

(this is not extract but an oil from the pharmacy)

6 or 8 drops assorted food coloring

Mix together sugar, corn syrup, water in heavy 2½-qt saucepan. Cook on medium heat, stirring constantly. Bring to boil. Boil without stirring till it reaches 310F- A bit more than "hard crack" stage-or when a few drops from a spoon of the hot candy into cold water, causes candy to make a "cracking" sound. Remove then from heat. Add flavoring oil and food coloring. Pour onto foil lined pans or cookie sheets so that it is about 1/8" thick. When candy hardens at room temperature (within an hour), you can break it into slivers and dust in powdered sugar. Store at room temperature in covered container. Makes 2 pounds.

PATER PAUL OUNCE BARS

Combine ½-lb butter or margarine, 14-oz can Eagle Brand Milk, 2 tsp vanilla, mixing well. Cover & refrigerate 4 hours. Beat in to it at that time, 2-lbs powdered sugar, a little at a time till quite stiff in texture with the stiff in the stif tom of greased jelly roll pan or 2 greased 9x13x2" pans. Chill till firm. Cut into 2x1" bars. Over simmering water melt 12-oz semi-sweet chocolate chips & 4-oz Nestles Milk Chocolate with 3 TB melted paraffin till smooth, Spear each bar with tip of knife. Dip to coat in warm choco-late, letting at room template, letting excess drip back into pan. Air dry. Store at room temperature in contract of the status of the statu enature in covered containers for weeks and weeks. Keep away from humidity or steam of midity or steam from cooking utensils and appliances.

When The Washington (DC) Post once interviewed the Nabisco people to ask them how they felt about a Michigan housewife, claiming she was able to imitate their famous chocolate sandwich cookie at home, they were very insistant that it was impossible! Well, I felt if Hydrox could come close, so could I-and I gave the big food company a taste

of their own product with a simple, secondbest rendition of what we were buying in the supermarket. To our readers overseas, while we were publishing our monthly Secret Recipe Report, it was a blessing, they said!

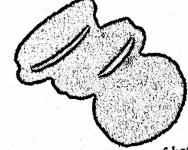
The cookie Dough:

18-oz pkg Devil's Food Cake Mix 2 eggs Plus 2 TB water 2 TB cooking oil ½-cup bitter cocoa powder

Blend all ingredients together until you can shape the dough into a smooth ball. Let it stand 20 minutes, loosely covered. Form dough into marblesized balls. Place 2" apart on greased cookie sheets. Flatten each with smooth bottom of a drinking glass greased once & dipped into NESTLES' QUICK powder. (Or use sweetened chocolate drink powder). Bake 400Ffor 8 mins. Remove cookies at once from baking sheet, to paper toweling and at once, flatten each cookie with back of a pancake turner. Let cool 20 minutes. Fill with following mixture as thus directed:

COOKIE FILLING:

1 envelope unflavored gelatin 1/4-cup cold water 1 cup Crisco 1 tsp vanilla 1-lb plus 1 cup powdered sugar



Soften gelatin in cold water. Place in heatproof cup in pan of hot water till colorin in the same of the water till gelatin is transparent. Meanwhile beat Crisco till fluffy, adding vanilla and success a little and success are success and success and success and success and success and success are success and success and success and success and success and success and success are success and success and success are success and success and success are success and success and success cooled, but not "set" or firm. This is used to give the filling stability—as well as protein! Well well as protein! When cooled, shape filling into 1" balls. Place between the two bottom side. the two bottom sides of the cooled cookies, pressing gently till filling has spread to edge of cooled. spread to edge of cookies & rounded-out like the originals. Makes 4 doz.

83

Gloria pitzer's Secret 1721. 332 Recipes SCHOOL CAFETERIA FUDGE BARS

(From Secret Recipe Book One - Jan - 1977)

14-16 putter 2 squares (1-oz ea) baking chocolate 2 squares all-purpose flour 2 squall-purpose flour i tsp baking powder 4.tsp salt

1 cup granulated sugar 2 eggs 1/2-tsp vanilla 1 cup chopped walnuts

2-qt saucepan, melt butter & chocolate over med-heat, stirring constant-In 2-qt saucepair, inches from heat. Stir in each remaining ingredient, one at ly till smooth. Remove from heat. Stir in each remaining ingredient, one at ly till smooth. Removed spoon, blending thoroughly. Spread batter evena time, using large massed & floured jelly roll pan (15x10x1"). Bake 350F ly over bottom of greased & floured jelly roll pan (15x10x1"). Bake 350F ly over 15 mins or till toothpick inserted thru center comes out clean. for 12 to 15 mins. Apply frosting. When set, cut into bars.

FROSTING FOR FUDGE BARS ROSTING Posts and Ready To Spread Frosting. Empty Open a 1-lb container Milk Chocolate Ready To Spread Frosting. Empty Open a 1-10 container. On low heat, stir till it thins out, removing then it into 1½-qt saucepan. On low heat, stir till it thins out, removing then heat. Then vigorously beat in with mixing spoon: 1 tsp almond exfrom heat. The vanilla, 4 TB butter or margarine. When smooth and the start of the spooth and the smooth and the spooth and from near. I the specific from near tract, 1/2-tsp vanilla, 4 TB butter or margarine. When smooth spread over tract, 1/2-tsp wanture. as directed above. cooled baked mixture, as directed above.

WINDMILL COOKIES

(From Secret Recipe Letter March-78)

My biggest problem with these cookies was trying to find a windmill my vise cookie cutter, but we finally settled for various shapes. The flavor, however, is the same as the famous product.

1/3 cup corn oil 1-1/3 cups packed brown sugar 1/2-cup granulated sugar 1 cup dark molasses 6 TB hot black coffee **½-tsp** baking soda

2 tsp baking powder 21/2-tsp ground ginger 2 tsp allspice 1/2-tsp cloves 1/2-tsp cinnamon 6½-cups all-purpose flour



(2 cups thinly sliced almonds - see below)

Cream oil, sugars, molasses, 5 mins with electric mixer, medium speed, in large mixing bowl. Add coffee to soda in small cup till soda dissolves & beat into creamed mixture. Add each remaining ingredient, using large mixing spoon, combining till mixture is no longer sticky. Add flour little at a time, working it in well. Wrap dough in plastic & chill hour Dall at the property of the 1 hour. Roll out between sheets of waxed paper to 1/8" or roll out on powder sugar dusted surface. Sprinkle surface of rolled out dough before cutting into shapes, with 2 cups thinly sliced almonds, pressing these gently into shapes, with 2 cups thinly sliced almonds. these gently into surface of dough. Cut with flour-coated cookie cutter & arrange 2" apart on (*) prepared cookie sheet. Bake 325F-16 to 18 minutes. Makes 50 three-inch cookies. Allow cookies to cool 2 hours on paper toweling before storing in covered containers, room temp. The longer they cool, the more crisp they become.

(*)COOKIE SHEET PREPARATION (See Index for directions).

CHEWY CHOCOLATE CHIP COOKIES

(From Cook's Quarterly-84).

Beat 1/4-lb butter melted & warmish with 1-lb can vanilla frosting, 2 eggs & 1/2-cup against and a 12-oz & ½-cup cornstarch till smooth. Work in 2½-cups Bisquick and a 12-oz pkg mini chocolate chips. Drop batter by level tablespoonful 2" apart onto (*) onto (*) prepared cookie sheet. Bake 325F—for 16 mins or till delicately brown. They must cately brown just around edges, but do NOT overbake these. They must remain white remain white on surface. Remove from baking sheet at once with a pam-sprayed Pam-sprayed spatula. Makes 4½-dozen.

SIMPLY CHOCOLATE

Soft Cookies We cup sout cream

2 5000 I cup sugar

2 tsp vanilla Frtip nutmen 4 cups Bisquick

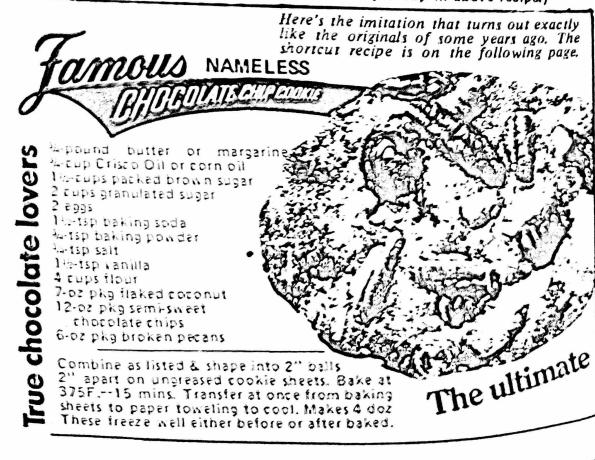
I cup semi-sweet mini chips

In 2-qt mixing bowl with electric mixer on high speed, beat together sour cream and eggs till smooth. Beat in sugar till smooth & then the vanilla & nutmeg. Beat in HALF of Bisquick till very smooth. Remove beaters use large mixing spoon to work in the rest of the Bisquick and then the mini chips,

Preheat oven to 400F-and spray cookie sheet in Pam. Place empty cookie sheet in oven for 2 mins or till Pam turns brown. Wipe it off with paper towel. Drop cookle dough onto hot cookie sheet, by level Tablespoon 2" apart. Grease flat bottom of drinking glass & dip into sugar, slightly flattening each cookie before baking. Dip

glass into the sugar with each cookie, but do not re-grease glass. Bake cookies at 400F-for exactly 6 minutes. Cookies will appear slightly cracked on surface and white in color with only a light brown around edges. Do NOT overbake. Let cookies cool on baking sheet 2 mins before carefully removing them to continue cooling on paper towels.

PLAIN SOFT COOKIES—Simply omit the mini chips & continue as recipe otherwise directs. (A full 12-oz pkg of mini chips were a bit too much for this imitation, so keep in mind that a 12-oz pkg does contain 2 cups of chips. You will need only 1 cup in above recipe.)



These freeze well either before or after baked.

Chocolate Chip

itend an Ear I ted cavilla I cea 3 TB Crisco
11/2-cups Bisquick
12-oz pkg MINI chocolate chips

In medium bowl, beat egg with vanilla till frothy. Add sugar a little at a time. Beat till creamy, adding Crisco and beating about 2 minutes. Remove the beaters and work in Bisquick with sturdy spoon. Finally get your hands into the mixture and work it till smooth, adding then the chocolate chips till well incorporated. Shape dough into long roll 2½" in diameter. Wrap in doubled there of wax paper. Twist ends like a candy kiss is wrapped and chill dough 1 hour. Preheat oven to 375F—. Slice dough into ½" thick slices, placing 1½-inches apart on ungreased cookie sheets. Bake at 375F—for 12 mins. Remove from cookie sheet in a few minutes transfering cookies to paper towels to cool completely. Makes 3 dozen.

GREENFIELD VILLAGE SUGAR COOKIES

4-cup sour cream
1 egg
1-cup granulated sugar
3 TB (level) Crisco
1 tsp vanilla
4-tsp nutmeg
1 envelope unflavored
gelatin powder
2 cups Bisquick

Colored Sugar for sprinkling

In 11/2-qt mixing bowl with electric mixer, beat together sour cream & egg till smooth. Beat in sugar, Crisco, vanilla, nutmeg and the gelatin powder till smooth and then remove beaters and work in Bisquick with mixing spoon to smooth dough. Use a measuring teaspoon to measure out dough, placing 2" apart on Pam-sprayed cookie sheets. (*)Please prepare Cookie sheet per directions in Wina Sheet listing of Index. Wipe flat bottom of drinking with a bit of oil & dip into L main dough very, very slightly sugar, flattening each tolors pping bottom of glass into tolored sugar with each cookie fightened. Do not re-oil glass mint tho. Bake at 400F—for 6 mins or till edges just begin to turn light brown, but surface of cookies remain light colored.

before carefully sheet 2 or 3 min before carefully removing to continue carefully removing to co...

kikes cooling on paper toweling.

cookies about 3 dozen small



These are the cookies I prepared on ABC-TV's HOME SHOW on Feb. 16, 1988, with Rob Weller and Sandy Hill.

18-oz box Betty Crocker
Butter Pecan Cake Mix
2 boxes (4-serving size each)
instant butterscotch pudding
1 cup Bisquick
1-2/3 cups mayonnaise
(Hellmann's or Kraft's)

1 cup chopped pecans 12-oz pkg semi-sweet morsels

In large mixing bowl combine the dry cake mix, dry pudding mix & Bisquick, using electric mixer on lowest speed to thoroughly blend. Work in mayonnaise till you have 🔻 firm, moist, smooth dough. Remove beaters & work in pecans & morsels by hand. Shape dough in grape-sized pieces, placed 1" apart on ungreased cookie sheets. Bake at 350F—for 15 mins. Let cool on baking sheet 4 or 5 mins. Remove carefully to paper towels. Freeze for at least 2 or 3 days before serving. Keep stored in loosely covered container at room temperature after that. You can freeze these up to 6 months. Makes 150 bite-sized cookies.

MRS. MEADOWS' CHOCOLATE CHIP COOKIES

1/2-lb (2 sticks) real butter
1 cup granulated sugar
1 cup packed light brown sugar
2 eggs
1 tsp vanilla
1/2-tsp salt
1 tsp baking soda
1 tsp baking powder

5 packets (1-serving-size each) Quaker Instant Oatmeal

2 cups all-purpose flour

3 bars (1.45-oz each)
Nestles Milk Chocolate candy
Put thru blender till size of barley

12-oz pkg: chocolate chips 1 cup chopped walnuts (optional)

Using medium sized mixing bowl and electric mixer on medium-high speed, combine first 8 ingredients, beating well with each additon. Put the 5 packets of instant oatmeal (regular flavor, please) through blender on high speed, a few seconds, till it is finely powdered, the consistency of flour. Remove beaters and work in oatmeal little at a time, and then flour, till dough is smooth. Work in ground Nestles candy and ther chips walnuts. Prepare cookie sheet (*). Measure out dough level 1/4-cup measuring cups, shaping each into patties 1/2" thick and about 2" in diameter. Place 2-inches apart on prepared cookie sheets. Bake at 375F— exactly 10 minutes. Do NOT overbake or cookies will be hard when completely cool! Allow cookies to cool on baking sheet 5 minutes & then remove carefully to continue cooling on paper towels. (Thi recipe makes dozen).

FREE-OFFER COOKIES

1 egg 1 tsp vanilla 3 TB Crisco

1½-cups Bisquick 6-oz pkg semi-sweet morsels

In medium bowl, electric mixer on high speed, beat egg & vanilla 1 min. Beat in sugar & Crisco & half of Bisquick till smooth. Use mixing spoon to work in rest of Bisquick till smooth. Then add chips. Shape into log 2½" in diameter. Wrap in waxed paper. Chill 1 hr. Slice ¼" thick. place 1½" apart on prepared cookie sheet (as directed above). Bake 375f-12 mins. Cool on baking sheet a few mins & remove carefully to paper towels to continue cooling 1 hour. Makes 3 dozen cookies.

BILL'S BROTHER'S MOTHER'S COOKIES (Like Tom's Mom's)

IF YOU LIKE MRS. FIELD'S COOKIES I'LL BET YOU'LL LIKE THESE BETTER!

BEST CHOCOLATE CHIP COOKIES

You must measure out the dough with a plastic ice cream scoop or the cookies will not bake up as I promise! See Note below!

1-lb butter (or half butter/half margarine)
2 cups packed light brown sugar

2 cups granulated sugar

5 large eggs 1 TB vanilla

2 tsp baking soda

6 cups self-rising flour See Note Below!

6-oz pkg semi-sweet chocolate chips 12-oz pkg mini semi-sweet chocolate chips 12-oz pkg milk chocolate chips 6-oz pkg well chopped pecans or walnuts

In large mixing bowl with electric mixer on high speed, cream butter till light & fluffy, beating in sugars little at a time. Beat in each remaining ingredient as listed, beating 1 min with each addition, except for chips & nuts. Stir those in with mixing spoon. Spray cookie sheet evenly in Pam. Place it empty in 350F-oven 3 mins or till Pam turns brown. Wipe brown Pam off with paper towel, lightly, leaving even film on baking sheet. Do not re-grease between batches of cookies. Measure dough out by packing into plastic ice cream scoop, leveling it off over rim of mixing bowl. Place 21/2" apart on the prepared baking sheet. Bake at 350F-for exactly 12 mins. Cookies will not appear to be completely baked. DO NOT overbake! Cool on baking sheet on wire rack 10 mins Remove carefully to paper towels to cool at least an hour before storing. Makes 5 dol NOTE: If using all-purpose flour instead of self-rising, use 6 cups all-purpose plus 2 to salt, plus 2 tsp baking powder. If you cut recipe in half, which you may do, please use 3 MEDIUM eggs —rather than 21/2 large eggs, as you would ordinarily need. If you use smaller measures of dough than the ice cream scoop yields, adjust baking time so that your down so that you do not overbake smaller cookies

A brief and friendly visit with the girls behind the counter gave me the clues I needed to determine the country all of my tests to recreate these had failed. One of the girls confessed that the brownies were so ex. of the girls were so ex-orptional, that it took "2 days to make them." What orphobably meant was that you baked them one the probability and after 12 to 15 hours of refrigeration, were dry, gife to prepare them for counter sales. The texture of these famous Utah-based brownies are almost like underbaked brownie, but the refrigeration does firm them up a bit so that they do resemble almost a firm clear the texture. If you want to imitate their product exactly you follow the recipe as I give it here. However, I added 1/4-cup cornstarch to the batter and iked the result much better, eventhough it was not the famous product. It was more like a real oldfashioned, rich and fudgy brownie. The option is yours!

TAKING OUT THE MYSTERY

MRS. MEADOW'S CANDY LIKE BROWNIES

3-squares (1-oz each) solid unsweetened chocolate 1/4-lb butter or margarine (butter preferred) 2 cups granulated sugar Yummy

3 eggs 1 TB vanilla

1/2-cup self-rising flour 1 cup coarsely chopped walnuts

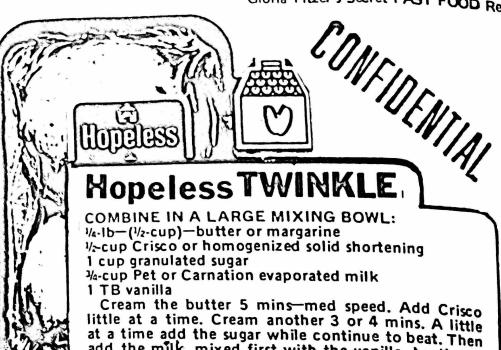
Melt chocolate with butter over hot water or in Micro oven on lowest temp on defrost setting, till smooth. Beat in remaining ingredients, except to stir in walmuts. Spread batter evenly in Pam-sprayed 8x8x2" baking pan or Pyrex baking dish. Bake at 325F-for 45 mins exactly. Cool in pan (or baking dish) on wire rack 1 hour. IT WILL FALL!!! It is supposed to! Now wet a spatula or pancake turner and insert it -up-anddown-rather than "cutting through" 1/4" from sides of pan to loosen away the crusty edge. Score remaining portion of brownies into squares or bars. Cover in foil and refrigerate several hours before serving. (Overnight resignation is best for perfect texture.) Makes 12.

NOTE: For even better brownies, although not like the famous product, beat 4-cup cornstarch into batter when you add the flour. Bake exactly as directed above, but test for doneness with toothpick, inserted into Annual Population into center, baking till it comes out clean. Do not Overbake these. Cool this style in pan on rack 1 hour before cutting into bars.

Walnuts may be omitted if you wish in above recipe.



How We Malke It...



little at a time. Cream another 3 or 4 mins. A little at a time add the sugar while continue to beat. Then add the milk, mixed first with the vanilla, beating & scraping the sides & bottom of the bowl frequently. The longer you beat this the better is becomes—but food processor-preparations are also possible—timing depends on manufacturer's directions for "creaming". Mixture will actually "grow" in the bowl. Keeps refrigerated in covered container up to a month. Use as directed below with the cake "strips" for TWINKLES Should fill about 2 dozen-

THE YELLOW-SPONGE-LIKE CAKE that I use is the same recipe that I suggest using for imitating at home the cake product from the company "nobody doesn't like"....who shall remain nameless-but YOU can say it out loud.... | can't! Our attorney is already asking for a roll-a-way bed in the back room......

YELLOW CAKE-

3 large eggs 1½-tsp vanilla 1 cup whole milk 1/2-cup (1/4-lb) butter 2 cups all purpose flour

11/2-cups sugar 1 tsp salt 31/2-tsp baking powder

Preheat oven to 350F.-& grease 2 square 8-inch cake pans or Pyrex baking dishes—(must be square) or use 13x9x2-inch pan.

As listed beat ingredients in large mixing bowl, medium speed. Beat 1 minute after each addition. Pour batter into prepared pans. Bake at 350F.—for the 2 square pans-30-35 mins, both pans in oven at same time.....For oblong pan-40-45 mins or till toothpick inserted in center comes out clean. Cool cake in pan on a rack. Best to use the cake for Twinkles when it is slightly frozen-about 30 mins in freezer. Then cut into bars-11/2x31/2". Put bottom side of each bar UP on waxed paper. Spread half of the bars with the TWINKLE FILLING and put together with an un-frosted bar—sandwich style. Wrap in small plastic sandwich bags. Seal with tape. Date & freeze up to 1 year—or refrigerate up to 2 weeks. Makes about 24.



Prepare an 18-oz box fudge cake mix according to pkg directions. but bake them in greased and floured cupcake tin wells rather than using the paper liners. I prefer to spray mine with Baker's Joy. The cakes never stick. Lift out with barely any effort! As the cupcakes are cooling in the pans on a wire rack, prepare the special Marshmallow Icing.

MARSHMALLOW ICING FOR SNOWBALL CAKES

3 egg whites Dash of Salt 1/4-cup cold water 3 TB light Karo com syrup 11/2-cups granulated sugar 1/2-tsp vanilla

two pkgs (7-oz each) flaked coconut

Because most double boilers are only 11/2-qt capacity, I use a stainless steel 21/2-qt or 3-qt mixing bowl, placed inside a slightly larger saucepan, with a fruit jar ring in the bottom (or a tuna fish can from which both ends have been removed) to keep the bowl from touching the bottom of the pan. I fill the pan half full with water and have it simmering when I put all of the Icing ingredients - except the vanilla & coconut- into the bowl and place it over the pan containing the boiling water. Keep water gently at a rapid simmer, rather than a hard boil. With a portable electric mixer, begin to beat the egg white mixture on medium speed. Set your timer for 8 minutes. Beat constantly, increasing speed to high after it becomes a bit thickened and creamy in color. At the end of 8 minutes icing should be very thick and able to hold its shape when beaters are lifted out of bowl. Remove bowl from top of pan containing the water. Let icing cool in the bowl 3 or 4 minutes & then resume beating on high speed for 2 or 3 minutes, adding vanilla & beating to blend it in well. As it cools, it will thicken even more. Place two packages (7-oz each) flaked coconut in a liver the more. Place two packages (1-02 cach) tame, one at a time, interest the narrow bowl. Removing cupcakes from tins, one at a time, interest the narrow bowl. the cupcake and frost it liberally on bottom and sides only, and carefully. Coconity but quickly dip to coat icing in the coconut. DO NOT ADD COCONUT to the icing as it will thin it out and you will not have an dequate consistency to the icing and there is no way you can repair it nor bring it had coconut coated bring it back to the proper volume. Place the iced and coconut coated cupcakes for the proper volume. cupcakes frosted sides up on a tray to air dry about 15 minutes before kning. Makes 2½ to 3 dozen. Do not freeze these. They should keep, if well covered, at room temperature up to 3 days. Refrigerate if you wish, but icing may become moist and will lose volume.

FINK ICING can be made by using 1/2-cup maraschino cherry juice in place of haler called for in above icing recipe.

DUFF'S STYLE STUFFING (Like Sandusky, Ohio restaurant)

Served as a side dish, put 6 cups finely crumbled cinnamon raisin bread or cinnamon rolls (with icing) into a 2½-qt saucepan with 2 cups boiling water, 3 TB dry minced onion, 4 tsp chicken bouillon powder, 2 tsp rubbed sage (or to taste), 7½-oz jar babyfood junior apples & apricot strained dessert & 2 TB butter or margarine & ¼-tsp season salt. Stir lightly just to blend ingredients — using a gentle touch, Keep on low heat, covered, till time to serve, without letting it "dry out". Additional liquid may be added if too much seems to be evaporating during holding period. In top of double boiler over gently simmering water, stuffing keeps warm up to 2 hrs. (Serves 4 to 6).

NOTE: Grease a 2-qt casserole & bake stuffing covered at 350F—about 40 mins or till piping hot. Freezes well to thaw & reheat gently within 3 months.

MC FABULOUS TARTAR SAUCE

10-dill pickle chips
2 TB dill pickle juice
1 tsp French's prepared
mustard
1 cup Mayonnaise
7 drops Tabasco Sauce
1 TB dry minced onion
2 TB water

Put pickle chips, juice & mustard into blender. Blend high speed on/off power till pickle is finely minced. Scrape it out into small bowl. Stir in mayonnaise & Tabasco. In small cup combine dry onion & water & let stand 4 or 5 minutes or till limp & water has been absorbed by onion. Stir into mayonnaise mixture. Makes 1¾-cups.

BLUE CHEESE DRESSING

1/2-cup sour cream
1/2-cup milk
1 cup mayonnaise
4-oz crumbled
blue cheese
Dash onion powder

Use electric mixer medium speed to combine all ingredients till smooth & refrigerate covered to use in 10 days. (2½-cups)

BREAD PUDDING Like Duff's

1½-cups water
¾-cup nonfat dry milk powder
2 eggs
½-tsp salt (optional)
1 tsp vanilla
1¼-cups sugar
¼-cup margarine, melted

8 slices bread, torn into 4ths 1 cup raisins

Put all but bread & raisins into blender & blend half a minute or till thoroughly combined. Arrange bread pieces & raisins evenly in greased 9" square baking dish. Pour milk mixture over pieces & stirlightly with blade of a knife, to completely moisten all pieces of bread. Set baking dish into a 9x12x2" baking pan—not glass—adding 1" of water to pan. Bake pudding at 350F—45 to 50 mins or till knife inserted into center comes out clean. Cool in dish in the pan of water until water is lukewarm. Add the sauce to top of pudding upon removing from oven.

SAUCE FOR BREAD PUDDING:

Into blender put 1½-cups water, 2 tsp vanilla, dash salt, ¼-cup nonfat dry milk powder, ¼-cup sugar, 2 TB cornstarch. Blend high speed half a minute or till completely smooth. Pour mixture into 1½-qt saucepan & cook, stirring constantly over med-high, about 6 to 8 minutes or till thickened and smooth. Pour over bread pudding upon removing from oven. This recipe makes 6 to 8 servings.

Authentic



1 top granulated sugar
1/3 cup packed brown sugar
1/3 cup packed brown sugar
1 tsp vanilla
3 TB oil
1 envelope unflavored gelatine powder
4/50 baking soda
1/8 tsp salt
1 cup all-purpose flour

In 11/2-qt mixing bowl, using electric mixer on high speed, beat egg with both sugars till smooth. Beat in each remaining ingredient as listed to a smooth, thick batter. Clean off beaters with a rubber bowl scraper. Prepare cookie sheet for these while you preheat oven to 350F-. Spray cookie sheet evenly in Pam. Place it empty in oven while it preheats, till Pam turns brown-about 3 or 4 minutes. Wipe it off with paper towels. Drop cookies by measuring tablespoon 2" apart onto prepared, still hot, cookie sheet. Grease flat bottom of drinking glass & place about 1/3 cup granulated sugar in cereal bowl. Dip glass into that Lugar & lightly flatten each mound of cookie dough to a nice circle, redipping glass into sugar with each cookie fattened. Bake at 350F-10 to 12 mins or till golden brown. Remove at once from cookie sheet to waxed paper to cool completely. Makes 3 bodozen.

OPTIONS:

You can work in 1/2-cup well chopper pecans or walnuts into dough as pitian is directs above.

talf in center of each flattened cookie bake them.

in the tan work in a 6-oz pkg semiin the tan work in a 6-oz pkg semiin penut butter-flavored morsels into
linut as last ingredient, and do continut as recipe otherwise directs, using
each cookie, etc.

Distinctive

BORED DOUGH COOKIES

¼-Ib (1 stick) butter
⅓-cup oil
1 cup packed brown sugar
1-cup granulated sugar
2 eggs
1⅓-tsp vanilla
1 envelope Knox gelatin powder
2⅓-cups self-rising flour

In 2-qt mixing bowl with electric beaters on high speed, cream butter with oil & sugars till very smooth. Beat in eggs, vanilla & the gelatin powder, beating well. Beat in HALF of self-rising flour and then remove beaters, working in remaining flour with large mixing spoon till thoroughly blended. Cover dough & let it stand at room temperature 30 mins to allow it to firm-up a bit. Preheat oven to 350F- & spray cookie sheet in Pam. Place it empty in oven 4 mins or till Pam is brown. Wipe off with paper toweling. Shape rounded teaspoonful of dough into 2" long rope, placing on prepared cookle sheet(*) and flattening to rectangle shape with flat side of a butter knife or small spatula. With rounded end of spatula, in upright position, score an opening in center of cookie about 1/2' wide. During baking it should close up to resemble the original as illustrated above. Lay the flat side of that spatula into dish of granulated sugar and apply over top of cookie lightly. Bake at 350F-8 mins. Remove at once to cool on waxed paper. Makes 41/2-dozen.

Exclusively Ours D0-17-Y0URSELF Hostess Cupcakes NEW REPRODUCTION

when hostess cupcakes had a birthday in May, the Detroit News claimed that anyone with \$25 for ingredients, five hours to kill, access to countless pots and bowls. . .can enjoy homemade chocolate cupcakes. Not so!!! To imitate the famous product you need a fudge cake mix, our recipe for "Hopeless Twinkle Filling" and the special no-smear fudge frosting. Here is our version of their product.

HOPELESS FILLED CUPCAKES

18-oz box fudge cake mix prepared per box directions

The Hopeless Twinkle Filling:

44-lb butter or margarine
42-cup solid Crisco
1 cup granulated sugar
5-oz can (small size) Pet Milk
1 TB vanilla

Cream butter (or margarine) 5 mins at medium speed. Add Crisco little at a time. Cream 3 mins longer. Add sugar, while continuing to beat & then add milk, mixed first with vanilla, beating & scraping sides & bottom of bowl often. The longer you beat this filling the lighter it becomes. You will see it actually "grow" in the bowl! Timing will depend on manufacturer's directions, however, if food processor is used to prepare it for creaming. Keep filling covered & refrigerated to use within a month or freeze to thaw & use within 6 months. Makes enough to fill 2 dozen cupcakes.

HOPELESS FUDGE FROSTING

1/2-cup light corn syrup
1/2-cup buttermilk (not sour milk)
1/2-cup packed brown sugar
1/2-cup margarine (or butter)
4 squares (1-oz each) solid
unsweetened baking chocolate
1/2-tsp salt

As listed, combine ingredients in 1½-qt saucepan, over medium high heat, stirring till smooth. Bring to boil. Stir constantly boiling hard 1 minute. Remove from heat. Let cool 20 minutes. Beat in then:

1 TB vanilla 5 cups powdered sugar little at a time

Beat till smooth. Recipe may be cut in half. This recipe is sufficient to frost 24 cupcakes.

METHOD FOR PREPARING HOPELESS FILLED CUPCAKES:

Divide prepared fudge cake batter equally between 24 paper linerfilled cupcake wills. Bake per box directions for cupcakes. Allow to cool completely in pan on racks. With sharp paring knife slice off rounded tops of cupcake to leave perfectly flat top. With melon spoon, scoop out about a tspful of center of cupcake & fill with the prepared Twinkle Filling. Apply prepared frosting to top and use applicator or frosting ketchup dispenser filled with the filling, to apply swiggly decoration to top of each frosted cupcake. Makes 2 dozen cupcakes. Keep refrigerated to serve within a week or freeze to thaw & serve within 6 months.

How To Imitate

ALL BUTTER COFFEE CAKE

Almond Flavored

Here is where shrewd advertising puts a phrase before the public and we automatically think one thing while the reality is another. The "all butter" claim to fame, means that it contains all butter in the shortening department. That you do not use half butter and half margarine or Crisco or some other form of shortening and by the way—to clear up any misunderstand about what "shortening" really is—remember it is another word for "fats or oils". Some people think of only Crisco as a "shortening" while it can also mean "butter" or "oil"! It is a fat! (Come to think of it, I now know why the kids used to call me "Crisco" when I was embarking on my bike in my Capri pants. . . Crisco is just fat in the can!)

The Yeast Mixture:

¼-cup warm water 1 envelope dry yeast 1½-tsp sugar



Work in the following ingredients exactly as listed using a roomy bowl and an electric mixer on medium speed—

1/3 cup granulated sugar
2 eggs
2 tsp almond extract
1/2-tsp salt
1/2-tsp cornstarch
"The Yeast Mixture" (see above)
1/4-cup thick buttermilk or sour cream
1/4-tsp baking soda
2 cups all-purpose flour

just like grandma used to make...

Beat well with the addition of each of the listed ingredients, allowing about 1 minute with each addition. Beat 3 minutes with addition of last ingredient, adding that flour a little at a time. Spread dough into greased & floured 9" round cake pan. Streak it with 1 recipe of our STREUSEL MIXTURE (to follow). Use a rubber scraper to incorporate mixture into dough. Cover and let rise 1 hour, using Pam-sprayed sheet of plastic kitchen wrap, Pam-side-down over rising dough. Place in preheated 400F—oven to bake for 25 to 30 minutes. Drizzle with 1 recipe of our KARO ICING (See Index) as soon as you remove it from the oven & quickly then, before icing has chance to "set" sprinkle top with about ½-cup thinly sliced almonds. Let coffeecake cool several hrs before cutting into pie-shaped wedges. Serve 6 sweetly.

STREUSEL MIXTURE

Mix thoroughly with a fork to a crumbly consistency: 1/3 cup flour, 1/3 cup packed brown sugar, 4 TB butter, melted, 1 tsp almond or vanilla extract. Use as individual recipes so-direct. Makes ¾-cup.

POUND CAKE

POUNDCAKE Made From A Boxed Cake Mix...

18-oz box yellow cake mix 4-serving box instant vanilla pudding powder

1₂-cup oil (<u>not</u> olive oil) 1 cup water 4 large eggs

Beat ingredients all together, electric mixer, med-speed in large bowl, 3 mins. Pour batter into greased/floured 10" tube pan or Bundt pan. Bake 350F-50-55 mins or till tester inserted through center of cake comes out dry. Cool upright on rack 25 mins. Invert cake onto platter. Glaze with mixture 1 cup powdered sugar & 2 TB milk that you put through blender till smooth. Drizzle the glaze over top of cooled cake. Serves 8 adequately! (Add 2 tsp any flavoring or extract desired to batter along with water in above recipe.)

Share a lease

THE CRUST: Preheat oven degrees. Place 4-lb butter or margarine in 9-in, square pan in the oven till butter is melted. Meanwhile roll to fine crumbs, a 10-oz pkg sugar cookies. Combine crumbs with 1 envelope unflavored gelatin & 4-cup sugar. Remove 1/4 cup of crumb mixture to use as garnish later on. Stir remaining crumb mixture into the melted butter in the pan, patting mixture evenly over bottom of pan. Bake it at 350 degrees exactly 8 minutes... MEANWHILE PREPARE FILLING by mixing till light & shuffy, two large pkgs (8-oz each) cream cheese & 8-oz dairy sour cream. Beat in 2 TB butter, 2 TB corn starch, 2 large eggs, 1 cup sugar, 1 tsp vanilla. As soon as crust is baked, pull out oven rack without removing pan containing the crust and pour filling directly over hot crust. Sprinkle top with reserved crumb mixture & return to bake at 350 degrees for 30 to 35 minutes or till a knife inserted 1" from edge of pan comes out clean, DO NOT OVERBAKE THIS CAKE. Let cool only 30 minutes before you cut and serve it...It serves 8

SHARE—A—LEASE CARROT SQUARE CAKE

2 eggs
2 tsp vanilla
6-oz (¾-cup) oil
1 tsp salt
1½-tsp baking powder
2 tsp cinnamon
1 cup granulated sugar
1¼-cups all-purpose flour

1 cup finely grated carrots 1 cup well chopped walnut... 1/2-cup light raisins (optional).

As listed, in 2-qt mixing bowl, with electric mixer on med-high, combine the 1st 8 ingredients. Beat 3 minutes scraping down sides of bowl often. Remove beaters. Stir in last 3 ingredients. Grease & flour a 9" square baking pan. Spread batter evenly in prepared pan. Bake at 325F about 50 minutes or till toothpick inserted into center comes out clean. Cool in pan on wire rack about 30 mins. Frost with Cream Cheese Frost with Cream Cheese Frosting and sprinkle the top with additional well chopped walnuts if you wish. Serves 6.

CREAM CHEESE ICING

Some have said that the Carrot Cake I have just given you and the joing I am about to share with you are very much like the famous Ann Page (A&P) Spanish Bar Cake. The flavor is very reminiscent I will admit!

2 pkgs (3-oz each) cream cheese

14-lb (1 stick) butter or margarine that is flavored like butter

1.lb powdered sugar

1½-tsp orange extract

1 tsp bottled orange peel (I use Spice Island brand)

1 TB light corn syrup or pancake syrup

1 TB cornstarch or flour

Cream the cream cheese with the butter till light and fluffy, using med-high speed of electric mixer in a 1½-qt mixing bowl. Add half of the powdered sugar, increasing mixer speed to high. Add extract and peel and beat about 1 minute. Scrape down sides of bowl often. Resume beating adding remaining powdered sugar. Beat till smooth. Sufficient to frost top and sides of Carrot Cake baked in a 9x12x2"

DREAM WHIP PLAIN VANILLA ICING

In small deep bowl (about 1½-qt size) beat together 1 envelope powdered Dream Whip, 1/2-cup cold water, 1/2-tsp vanilla till it begins to thicken and becomes very creamy. Set it aside. Soften 1 envelope unflavored gelatin in 1/4-cup cold water. Place it in a heat-proof cup & set that in a pan of very hot water till gelatin becomes transparent-OR place heat-prrof cup of gelatin and water mixture in microwave on "defrost" for about 2 minutes or till gelatin is transparent. Cool gelatin completely and beat it into the Dream Whip mixture, till thoroughly blended. Beat in 1/4-tsp salt and then add 1-lb powdered sugar, in small portions alternately with 1 cup Crisco. Beat to spreading consistency, using high speed, rotating bowl frequently and stopping the mixer to scrape down sides of bowl. Resume beating till icing is smooth and thick and creamy. Sufficient to ice a two layer 9" cake, between, top and sides.

VANILLA ICING

4 TB butter or margarine 3 TB dry milk powder 1 tsp vinegar

1 TB light corn syrup

1/4-cup whole milk 1 tsp vanilla Dash of Salt 1-lb powdered sugar

As listed beat all ingredients together, adding them 1 at a time, using med-high special ingredients together, adding them 1 at a time, using med-high speed of electric mixer, till smooth & creamy. You may add a little more will be electric mixer, till smooth & creamy. Sufficient to frost a little more milk for a thinner icing if necessary. Sufficient to frost a 2 layer 9" cake, between top and sides.

MAKE ANY OCCASION SPECIAL WITH THIS



2 cups all-purpose flour

2 cups sugar

2 teaspoons baking soda

1 teaspoon salt

2 teaspoons ground cinnamon

4 eggs

1 cup cooking oil

4 cups grated raw carrot (8 medium carrots)

1 recipe Cream Cheese Frosting

Thoroughly stir together flour, sugar, soda, salt, and cinnamon. In large mixer bowl, beat eggs till frothy; slowly beat in oil. Gradually add flour mixture, beating till smooth. Mix in carrots and nuts. Pour into three greased and floured 8-inch round cake pans. Bake in 350° oven for 25 to 30 minutes or till done. Cool in pans 10 minutes; remove from pans. Cool completely on racks. Fill and frost with Cream Cheese Frosting. Decorate top with pecan halves, if desired.

Frosting: In small mixer bowl, blend 4 tablespoons softened butter or margarine and two 3-ounce packages softened cream cheese. Gradually add 41/3 cups sifted powdered sugar, beating till smooth and creamy. Stir in 1 teaspoon vanilla and 1 teaspoon maple flavoring.

LONG JOHN COFFEECAKE

Awrey's is a Detroit-area family owned bakery that has, for years, been pleasing us with their unusual bakery items. One such coffeecake is a long, frosted Danish that I dearly missed while we were living in California. So from my fond memories of the Awrey's coffeecake, I recreated it with this come-close version.

1/2-cup warm water 2 envelopes dry yeast 1 TB sugar

1/2-lb (2 sticks) butter, melted and quite cool

2/3 cup granulated sugar 4 eggs

1 TB vanilla 1 tsp salt

1 TB cornstarch

"The Yeast Mixture" (see above).

1/2-tsp baking soda

4 cups all-purpose flour

Combine the 1st 3 ingredients in small cup. Stir once or twice & let stand till bubbly and doubled in bulk. Then in a large mixing bowl, exactly as listed, combine all remaining ingredients. Beat with electric mixer on medium high speed, beating well after each ingredient is added. With addition of last ingredient, beat 3 minutes, adding that flour a little at a time so that it dissolves properly into remaining mixture. Spread the dough evenly over bottom of greased 9x13x2" Pamsprayed baking pan.

PREPARE Streusel Mixture (to follow) and spread it lightly down center of dough in the pan to within 2" of edge of the length. Spray inside of another pan same size and invert over coffeecake to let rise in warmish place, till doubled, (about 90 mins.) Then uncover and bake at 400F—about 35 to 40 mins. Remove pan to cool on wire rack and while it is still warm, drizzle with one recipe of our KARO ICING (see Index.)

STREUSEL: Mix thoroughly till crumbly, 2/3 cup flour, 2/3 cup packed light brown sugar, 1/4-lb butter (1 stick)—melted & cool, butter (1 stick)—melted & cool, 2 tsp vanilla. Makes 11/2-cupsful.

CARROT & RAISIN SLAW

Using large hole of vegetable grater, grate enough peeled fresh carrots that you will have 2 cups. (About 4 medium carrots). Combine the grated carrots with 1 cup raisins, 81/2-oz well drained, crushed pineapple, 7-oz pkg flaked coconut. Moisten with a dressing made of 1-lb carton sour cream and 1-pint jar of mayonnaise. Coat salad ingredients well in the dressing. Seal in plastic or put the salad into container with tight fitting lid & refrigerate overnight (at least 15 hrs) before serving. Serves 6 to 8. Refrigerate leftovers, well-covered to use within 4 or 5 days. Do NOT freeze leftovers.

HEAVENLY HASH

Prepare 2 boxes (3%-oz each) instant Pistachio pudding, using 2 cups buttermilk with 2 cups whole milk. Fold into thickened, smooth pudding the following ingredients as listed:

10-oz maraschino cherries, drained 4 cups miniature marshmallows 8½-oz can crushed pineapple, drained 2 cups broken pecans 1 cup flaked coconut

Mix lightly to coat all ingredients in the pudding mixture. Refrigerate, covered several hours before serving. Makes 8 to 10 nice party-size servings.

SWEETEN HOUSE BREAD PUDDING

Butter six slices white toast. Trim crusts away. Sprinkle the buttered sides of toast with cinnamon and sugar to taste (using about 1½-tsp sugar per slice and about ½-tsp cinnamon per slice). Make 3 sandwiches out of these slices, placing sugared sides together. Cut each sandwich into 4 strips. Arrange them in single layer in buttered 9" square baking dish. Sprinkle about ½-cup (packed) brown sugar over this. Then sprinkle with ½-cup raisins. Combine 4 eggs with 2 TB sugar and 2 cups milk in small bowl, beating well. Pour over bread pieces. Place baking dish in a larger pan containing enough water that it reaches halfway up sides of dish containing bread mixture. Bake 375F—about 45 mins or till it's "set". Serve it warm in shallow dishes topped with sweetened whipped cream or vanilla ice cream. Serves 6.

of Sweet

SWEETEN HOUSE RICE CONFETTI

3-oz box strawberry or raspberry Jell-O 4-cup sugar 2 cups cooked, cold rice (not instant) 1 cup chopped pecans

8-oz can well drained crushed pineapple
10-oz jar drained maraschino cherries each cut in half

2 cups miniature marshmallows 1 cup whipping cream whipped with

3 TB powdered sugar or 9-oz carton thawed Cool Whip

Prepare Jell-O as box directs. Stir sugar into hot Jell-O before it has a chance to thicken. Chill till "wiggly" but not firm. Stir in cold rice and remaining ingredients in order given above. Turn into lightly oiled 1½-qt container. Cover it with foil. Refrigerate overnight or several hours till firm. As a dessert serve it in goblet style glasses. As a salad, serve it on lettuce lined luncheon plates. Makes about 6 servings

Goodness you can taste

DIXIE CREME DONUTS

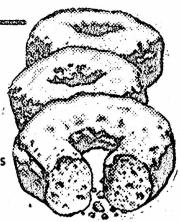
1 pkg dry yeast
1½-cups warm water
2/3 cup granulated sugar
1½-tsp salt
2/3 cup Crisco or margarine
2 eggs
1 cup warmish mashed potatoes
(do not use instant)

7 cups (approximately) all-purpose flour

Thin Vanilla Glaze (below)

Sprinkle the yeast over 1/2-cup of that warm water & stir in 1 TB of that sugar in small bowl. Let stand 5 mins or till quite bubbly. Meanwhile combine rest of the warm water and rest of sugar in 2-qt mixing bowl. Stir in salt & Crisco, till shortening is almost melted. With electric mixer on medium speed, beat in eggs and potatoes and only 2 cups of the flour till smooth. Beat in yeast mixture. Remove beaters. Work in enough of remaining flour that you can knead dough in the bowl till it feels smooth and elastic. Place dough in greased bowl that will permit it to triple in bulk, covering that bowl of dough with greased inverted bowl of same size. Let rise till doubled (about 90 mins in warmish place). Punch dough down to original bulk. On sheet of waxed paper, pat out dough with lightly floured hands to 1"thick rectangle. Cut with a floured 21/2-inch donut cutter. Place cut out donuts carefully on floured cookie sheets, 3" apart. Let rise in warm place (90 mins) till doubled in size. Heat a pint of Crisco Oil or corn oil in 21/2-qt heavy saucepan or use deep fryer with automatic temperature control and let oil heat to 375F-. Fry a few donuts at a time, turning once till golden brown. Drain on paper towel & dip into Thin Vanilla Glaze while they are still warm. Makes 30 donuts.

THIN VANILLA GLAZE
Into blender put 1 tsp vanilla,
dash salt, 2 TB buttermilk, 1
scant cup powdered sugar, 1 TB
margarine or butter. Blend on
high speed till smooth. Makes
about a cupful of glaze.



SUGAR FRY CAKES

3½-cups flour
1 cup sugar
1 TB baking
 powder
½-tsp salt
½-tsp cinnamon
¼-tsp nutmeg
 (optional)
2 TB oil
or melted butter
2 eggs
¾-cup milk

Measure out 11/2-cups of the flour and combine that in large mixing bowl with sugar, baking powder, salt, cinnamon, nutmeg, stirring with fork till well mixed. In small bowl combine with electric mixer the last 3 ingredients. Make well in center of dry mixture and pour in liquid mixture, beating on low speed of mixer for 2 mins. Scrape down sides of bowl often. Remove beaters. Switch to large spoon to work in the remaining flour till you have a soft dough. On lightly floured surface, roll out dough to 1/2" thick rectangle. Cut with floured 21/2" donut cutter, frying few at a time in 375Fhot oil, at least 3" deep in heavy 21/2-qt saucepan or deep fryer. Turn donuts only once to fry both sides till golden brown. Drain on paper towels. Dust in powdered sugar while still warm. Makes 24 donuts. -

DUBIOUS DONUTS -

Open a tube of buttermilk buscuit dough & separate biscuits (10 to a tube, usually). With floured thimble cut out center of each biscuit & fry the donut shaped biscuits, plus the holes in 385F—oil in electric skillet—keeping oil at least 1" deep. When golden, turn to brown other side. Lift from oil. Drain & coat in sugar while hot.

ELEPHANT EARS

Unwrap a roll of Crescent Dinner
Rolls and separate dough into triangles. Fry the triangles in 385Foil, 1" deep in electric skillet, till
oil, 1" deep in electric skillet, till
golden brown. Turn to brown other
golden brown. Turn to brown other
golden. Lift out of oil. Drain & dust
sides. Lift out of oil. Drain & sugar!
generously in powdered sugar!

when you bake the 3 crusts in the disposable foil pie tins, you won't have to worry about putting a cookie sheet under them, as you are ordinarily cautioned to do in most recipes. I didn't! But the one thing I DID do, was to cut back the baking time of the crusts to about 16 minutes.

BLACKBERRY PIE

2 boxes (3-oz each) black raspberry Jell-O 14-cups boiling water

14-cups bottled grape juice 3 TB cornstarch 1/2-cup sugar Dash salt 4 TB butter or margarine Few flecks of cinnamon

2.lb bag frozen black raspberries — unthawed

3 baked 8" Butter Crusts

Dissolve Jell-O in boiling water in small bowl. Set it aside for a few minutes. Put the next 6 ingredients (all but berries) into blender — blending on high speed about 1 minute. Pour into 21/2-qt saucepan. Stir mixture over medhigh heat till thickened & smooth like a pudding. (About 5 or 6 minutes). Remove from heat.

Let cool 10 mins (set your timer) and then stir in the cooled Jell-O mixture. Stir in the unthawed berries. Fold them into the mixture carefully. Set the pan in the refrigerator for about 15 minutes or till mixture begins to thicken but is not "set". Mound the filling equally divided between-² of the 3 pie shells. Sprinkle the 3rd shell lightly with 1 TB sugar & htsp cinnamon. Crush it into bits and sprinkle it evenly over top of the 2 filled pies. Chill pies about 2 hours before cutting. Best when chilled overnight as it will make neater cuts! (Makes two 8" pies) DO NOT FREEZE these pies.

FRUIT PIE FILLING

A basic formula for preparing a filling for a 9" or 10" pie, using the same method as I prescribe in our French Apple Pie in this issue is to use the following combination:

2-pounds of berries or cherries OR use 3-lbs apples, peeled & sliced thin 3-oz box lemon Jell-O powder or flavor compatible to that of fruit being used 1/3 cup Bisquick 1 to 2 tsp cinnamon (or to taste)

Mix all ingredients thoroughly with your hands to coat fruit completely in Jell-O powder and Bisquick and cinnamon. Pack into partially baked bottom crust, applying lid to cover pie, per directions in French Apple Pie Recipe. Bake most fruit pies at 375Fcovered—for 45 mins. Apply the struessel as in Apple Pie recipe & return to bake, covered, another 10 to 15 mins or till bubbly

Butter Crust

Flaky Pastry

1 cup flour √ ½-tsp salt 2 TB sugar Pinch of Cinnamon

T

Melt butter in small pan without letting it change color—OR better yet—in Pyrex 11/2-qt mixing bowl in Microwave on defrost. While butter is till hot, have the other 4 ingredients all in one cup & dump into hot butter, beating with electric mixer high speed-1/2-minute -or till mixture leaves center of 72 bowl & clings to sides of bowl. Quickly gather into ball & just as quickly pat out over bottom & up sides of Pam-sprayed 9" or 10" pie pan. Bake at 375F-22 to 25 mins or till golden brown. Makes one crust-

THE WAY



DREARY QUEEN FROZEN CUSTARD

Prepare a 3-1/8-oz pkg vanilla pudding (NOT instant) with only 1-2/3 cups milk and 1 egg yolk beaten into it. Stir mixture in medium saucepan over medium high heat, till smooth and mixture "just" comes to a boil. Remove from heat at once and stir in 2 TB butter till melted and smooth. Chill pudding or put the pan, covered, in freezer for about 45 minutes. Then beat a half-pint whipping cream with dash of salt, 1 tsp vanilla and 1/3 cup powdered sugar till very thick. Beat chilled pudding with an electric mixer about a minute. Never mind the darkened coating on the top of the pudding. That blends right back into it when you beat it well. Then stir the stiffly beaten whipped cream into the smooth pudding. Do not beat it but DO stir it in thoroughly. Transfer it to a 6-cup freezer container. Freeze till firm. Break it up in a chilled stainless steel or aluminum mixing bowl, using chilled beaters on the electric mixer and beat in a small separate bowl, 2 egg whites till stiff but not dry, beating into that 3 TB corn syrup. Then set this aside while you beat the whipping cream mixture until it is smooth and creamy. Fold the egg white mixture into that using lowest speed of mixer. Refreeze till firm enough to scoop out and serve. Makes about 11/2-quarts. Keeps frozen up to six

FUDGRICLES

1 cup Nestles or Hershey instant chocolate drink powder 2 cups dry milk powder 2½-cups water

Dissolve drink powder & milk powder in the water. Put through blender or use electric mixer to combine ingredients till smooth. Divide mixture between a dozen small paper cups (4-oz size). Place on cookie sheet & freeze just till a bit mushy. Insert plastic spoon into center of each to use as handle, returning them to freezer to freeze till firm. Remove from cups and store in plastic bags in freezer to be used in 3 months.

ICE CREAM BARS — Soften 1-qt vanilla, chocolate or strawberry ice cream & fill 3 or 4-oz Dixie drinking cups to top with softened ice sert flat wooden stick, upright thru centers. Freeze firm. Melt over hot water, 12-oz pkg semi-sweet chocolate chips & ½-cup peanut butter till smooth. Peel away paper cups & dip frozen ice cream shapes into melted chocolate. Return to freezer in plastic bags. Use in 90 days.

PUDDING POPSICLES —another good idea for a rich, smooth texture is to prepare 1 recipe of our Fudgeicles and 2 boxes of chocolate pudding (the kind you cook) just as the 3-oz boxes tell you to prepare it, and combine the fudgeicle mixture with cooled cooked pudding. Divide this between 24 paper cups (about 4-oz each) Place flat wooden stick in center of each or use plastic spoons. Freeze till solid.

Browns Hot Fudge

Nostalgic-

There were 2 Brown's ice cream parlors that I can remember. One in Royal Oak on Washington near Harrison and then one at the corner of Marshall and Woodward in Ferndale, Michigan. When Brown's decided to go out of business, my Dad took over their Ferndale building for his real estate office. It was at that time that I was told how they prepared the hot funge topping for their two parlors. It's entirely different than that I was told how they prepared the hot funge topping for their two parlors. It's entirely different than the sanders' style—and yet a unique satiny texture with an unusual flavor!

2 cans (13-oz each) evaporated milk
2 cups granulated sugar

Dash of Salt
1-lb butter (not margarine)
1/3 cup dark corn syrup
12-oz pkg semi-sweet chocolate chips
1-lb Kraft's or Brach's light caramels

Perfect

Put all of the ingredients, except vanilla, in top of large double boiler, over simmering water, cooking and stirring mixture until melted and smooth. This will take about 30 minutes. Use your portable electric mixer to beat it as it cooks over the water, till completely smooth—or put it through your blender in small portions, using medium high speed. Add the vanilla last thing and give it another minute or two to blend. Makes about 2 quarts and keeps if well covered in the refrigerator for 6 weeks. It freezes well for about 6 months.

BASKET AND RIBBONS CHOCOLATE SYRUP

GENUINE

Of all the recipes I have tried to develop for various products, this is the most interesting and because I love the original place, whose product, I attempt to imitate, I share this version as often as possible with my radio friends.

1 cup unsweetened cocoa powder

1 cup hot water

1 cup honey

1/2-cup packed brown sugar

Dash of Salt

1 TB vanilla



Place all ingredients as listed in heavy 3-qt saucepan over direct heat, keeping heat on medium-low, stirring constantly till melted, smooth and thoroughly heated. Use portable electric mixer to beat mixture while it continues to cook, until it has a satiny texture, or put it through your blender on low speed for a minute. Refrigerate it in a covered container. Keeps nicely for weeks. You can also freeze it for months. Makes about 2½-cups of syrup.

Take Your Choice

How to Sta

Chocolate malt

- 1 pint vanilla ice cream
- 3/4 cup cold milk
- 1/4 cup malted milk powder
- 3 tablespoons chilled chocolateflavored syrup

Combine all ingredients in blender container. Cover; blend about 1 minute. Pour into tall glass. Top with a small scoop of chocolate ice cream, if desired. Makes 2 servings.

Refreshing

BURGLAR KING CHOCOLATE SHAKE

6 scoops (1½-cups) firm
vanilla ice cream
2½-cups white milk
1/3 cup Hershey's chocolate syrup

Put it all through a blender on high —on/off—speed, 1 min or till smooth. Makes 2 King-sized drinks.

DOCTOR PROPPER ••

A silly drink to make at home when you can buy it with much less effort but we cannot overlook any possible challange—In small saucepan melt 1 cup cherry jelly and add ½-cup water and 1 cup sugar. Simmer gently and stir in 3 TB instant coffee powder. Simmer till dissolved and remove from heat. Chill and add 1-oz bottle almond extract. Store in refrigerator to use to make drinks later—allowing 2 TB of this concentrate with 8-oz 7-UP or Club Soda. Syrup keeps for months if refrigerated in tightly covered container.

-ORANGE CRUTCH-

1/4-cup orange Tang Drink Powder
6-oz can orange juice concentrate, thawed
2 tsp orange extract
1-qt Club Soda
A dash of Tabasco Sauce



Mix the Tang powder with orange concentrate till dissolved completely. Add extract and then soda and for that secret "zip" to the taste, just a little dash of Tabasco. Makes 4 to 6 drinks. Keep tightly capped and refrigerated to use within a day or so, or the carbonation may subside.

TESTING A RECIPE EVERY-WHICH-WAY-BUT-LOOSE

Whenever I try a new recipe and I am finally completely satisfied with it, I'll try it once or twice more. And in doing so, I deliberately change things about — making substitutions in ingredients, time and baking or cooking temperatures. I'll even alter the size of the pans or baking dishes in order to determine what my family of readers might also do that would cause a less than satisfactory result. In this way, I can warn you at the starting gate what NOT to do to avoid a disappointing outcome. Even when a reader insists that they followed the recipe "exactly", the only reason it could not work out as I promise, is if the ingredients are altered. Knowing what the ingredients are will make the difference.

SHAMROCK SHAKE

Into blender put 1/2-cup green mint-flavored apple jelly (the into blender party lamb dishes), 2 cups softened vanilla ice-cream, 1 TB peppermint extract, 1½-cups milk. Blend till smooth. Makes 1 drink.

EGG NOG SHAKE-BARBY STYLE Perfect

When you are eating where they say "break the hamburger habit"—with roast beef and other good menu selections, they will probably around Thanksgiving and Christmas time, their special Franksgiving with roase around Thanksgiving and Christmas time, their special Egg Nog Milk Shake. At home you make it this way:

plend together using on/off speed on high of your blender: 1 cup milk, plend wgstared vanilla ice cream, 1/2-tsp nutmeg, 1 tsp rum flavoring, 1 pint solvering, 3-oz box butterscotch instant pudding powder, and on-1 whole rand only enough additional milk as needed to make it as thick or as thin as you be enough additional milk as needed to make it as thick or as thin as you personally want it to be. Makes 2 servings.

VANILLA SHAKE

Put 2 cups milk into blender & add 334-oz pkg instant vanilla pudding powder, 11/2cups softened vanilla cream. Blend with on/off speed till smooth. For 2.

ORANGE SHAKE

In blender put 1 cup orange juice, 1 cup soft orange sherbet, 1/2-cup dry milk powder, 1½-cups milk, 1 tsp orange extract. Blend till smooth. Makes 1 large shake.

STRAWBERRY BRUTUS

10-oz pkg frozen strawberries thawed & undrained 33/4-oz box instant vanilla pudding 1 egg white 2 cups milk

Put it all into your blender and blend till smooth, high speed, about 1 min. Serve over crushed ice. Makes 4 tall servings.

You all remember who Brutus was! He was, according to history, one of the men who did in Julius! (Caesar, that is!)

Into your blender put 3 cups orange juice, 1 envelope Dream Whip Powder, 1/2-tsp vanilla, 3%-oz box instant vanilla pudding powder. Blend till smooth. Pour into pitcher and other in 2 more stir in 2 mo stir in 3 more cups orange juice. Makes 6 lovely drinks when served over cracked ice! uuummm-Angelically Good!

2 cup Nestles Quik Chocolate Drink Powder 3 cups slightly soft vanilla ice cream

Put ingredients into blender, using on/off speed, blending till smooth. Scrape mixture away from blades with motor off & reneat blooding the straw. & repeat blending till creamy. Serves 1 with spoon or a straw.

ARBY'S TURNOVERS MAKE ALIKE

MOCK CHERRY DANISH .

1 pkg Pepperidge Farm Frozen Patty Shells 21-oz can cherry pie filling 1 tsp almond extract 4 TB butter melted 1/2-tsp cinnamon

Prepare patty shells, per directions on package. While those are baking, stir pie filling together with other ingredients. Cool patty shells and remove the little circle of dough per pkg directions, but save those. Spoon pie filling mixture into patty shells. Place the circles of patty shells back on top of filling. Drizzle each with Blender Icing.

HOW TO MAKE

MOCK APPLE DUMPLINGS like Beef Eater once served!

8-oz can Crescent Dinner Rolls 8-oz pkg cream cheese - room temperature 2 TB sour cream 1/2-tsp vanilla

4 TB sugar
2 TB fine dry bread crumbs
1 tsp bottled grated lemon peel
1 egg - well beaten

21-oz can apple pie filling 4 TB honey

Separate Crescent Roll dough into 4 rectangles. Press each to 5-inch square. Seal perforations well. In 2½-qt mixing bowl beat cream cheese, sour cream & vanilla till creamy. Remove beaters. Stir in raisins, sugar, crumbs & peel just to combine thoroughly. Divide mixture equally between 4 squares of dough, spooning mixture into center of each. Bring 4 corners of each square to center of filling & twist tightly, pinching seams to seal well. Arrange these on ungreased cookie sheet. Brush top of each with egg. Bake 350F—about 30 mins or till lightly browned. Cool a few mins on pan on wire rack while you heat pie filling & honey in saucepan to piping hot, but not boiling & then place each Crescent in dessert dish & spoon pie filling mixture over top & crown with dollop of whipped cream. Serves 4.

BEEF EATER CHEESECAKE—no longer on their menu!

Break up enough Zweiback & put through blender to a powder that you have 2 cups crumbs. Mix crumbs with 1 envelope unflavored gelatin powder, ½-cup sugar, 1 tsp cinnamon & ¼-lb butter, melted. Remove ½-cup crumb mixture & set aside for later. Pat mixture evenly over bottom of greased "brownie pan" (11x8x2"). Bake 350F— for 6 mins. Prepare filling while crust is in the oven.

2 pkgs (8-oz each) cream cheese 14-oz can Eagle Brand Milk 2 eggs well beaten

4-cup flour 4 TB butter or margarine 1 tsp vanilla

Beat ingredients as listed, in 2-qt mixing bowl, high speed, till smooth. Pour at once into hot crust, when 6 min baking time is up. Return to 350F—oven to bake about 40 to 45 mins or till knife inserted 1-inch from edge of pan comes out clean. At once spread top of cheesecake with mixture of—

1 cup sour cream 3 TB sugar 1/4-tsp vanilla

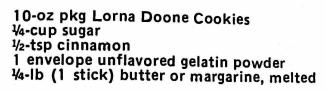
Return to 350F—oven for 6 minutes. Cool cheesecake on wire rack. Sprinkle 1/2-cup reserved crumb mixture (per the crust recipe) over top. Cover in plastic & chill serveral hours before cutting to serve 6 to 8.

Gloria Pitzer's Secret FAST FOOD Recipes



NOTHING REMAINS the same for long in the fast food & restaurant field, as we have witnessed with the periodic menu changes of our franchise favorites. Long after these favorites have been removed from the menus, we can still recreate them at home with "come close" versions.

DIMESTORE CHEESECAKE



2 pkgs (8-oz each) cream cheese - quite soft 8-oz carton thawed Cool Whip 1½-cups buttermilk 34-oz box instant vanilla pudding powder

Break up cookies & put through blender with sugar, cinnamon & gelatin powder till very fine, usine on/off, high speed. In medium mixing bowl combine blender mixture & melted butter till crumbly & moistened. Remove 1/2-cup crumb mixture to use later. Set aside. Pat rest of crumb mixture into bottom of Pam-sprayed "brownie pan" - 11x8x2". Bake at 350F-10 mins. Remove to wire rack. Cool while preparing filling.

The Filling:

Cream the cream cheese in 2-qt bowl, med-speed, with HALF of Cool Whip, till smooth. Beat in buttermilk & then sprinkle pudding powder in little at time, while continuing to beat till thickened and smooth. Fold in rest of Cool Whip. Pile into cooled crust. Sprinkle with reserved crumbs. Cover in plastic wrap & chill till firm enough to cut. Serves 6 easily.

BARBY'S CHEESECAKE

Prepare the crust from above recipe, exactly. While cooling, prepare filling—

3¾-oz box instant 6-oz can lemonade concentrate - thawed lemon pudding powder 8-oz pkg cream cheese - at room temp. 8-oz carton Cool Whip 14-oz can Eagle Brand Milk

Beat lemonade concentrate & cream cheese till smooth, beating in Eagle Brand & pudding powder till creamy. On low speed, beat in Cool Whin Ca pudding powder till creamy. Cool Whip. Spread evenly into cooled crust. Sprinkle with reserved crumbs. Chill till firm enough to cut to serve 6.

GREENFIELD'S CREAM CHEESE PIE

Use a store-bought 9" Graham Cracker Crust for this lovely pie. Soften 1 envelope unflavored gelatin powder in 1/4-cup cold water till mushy & place unflavored gelatin powder in the water till transparmushy & place it in heat-proof cup in pan of hot water till transparent, Meanwater till transparent, Meanwater till transparent, Meanwater till transparent. ent. Meanwhile in 11/2-qt mixing bowl, beat 8-oz softened cream cheese with 1 lt. cheese with 1-lb can Thank You Brand vanilla pudding & 1 cup powdered sugar 1-lb can Thank You Brand vanilla pudding & 1 cup p dered sugar, till smooth. Beat in gelatin mixture. Pile into crumb crust & chill till firm enough to cut to serve 6. Garnish each serving in whipped area among to cut to serve 6. in whipped cream & finely chopped pecans or ground almonds.



GINGERALE SYRUP

If you cannot find Vernor's brand golden gingerale in your area, make up a come-close substitute for golden gingerale this way:

1/4-cup packed brown sugar 1/2-cup light corn syrup

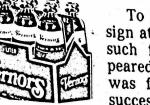
1 tsp powdered ginger 2 TB light vinegar ½-cup water

Combine all ingredients in small saucepan, and bring to a brisk boil. Boil hard about 2 minutes. Remove from heat. Let it cool & funnel it into a bottle to keep it refrigerated for months and months until needed. Makes 1 cup of syrup.

VENEERS GINGERALE

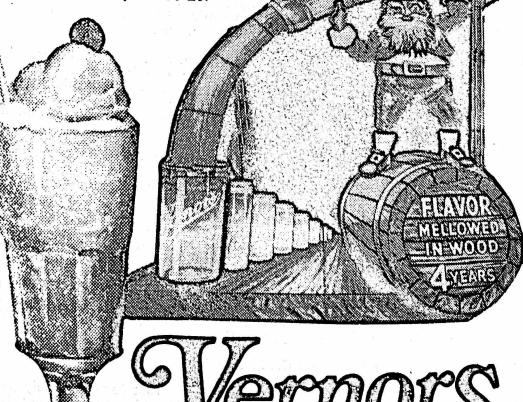
To Use Gingerale Syrup allow 1 cup of the syrup for every 2 cups Club Soda, mixing lightly just to blend.

Into your blender put 2 cups (16-oz) Vernor's golden gingerale and 1 scoop ice cream. Turn blender on high for about 30 seconds. Pour into a tall glass and enjoy!



To refresh memories, the sign at one time worked in such fashion that it appeared the Vernor gnome was filling an endless succession of bottles

with the elixir that no true Detroiter would be without on a trip to Bob-Lo.



iss your soda pop blahs goodbye

BLACK COW LACK COW chocolate ice cream into tall glass of CocaCola or Pepsi Cola. Sip like a soda—or a float!

YOU WHO CHOCOLATE DRINK OU WHO critical of the second Into blender put in super water, 1/4-tsp vanilla. Blend high speed 1 minute or milk powder, 8 smooth. Pour into 4 tall soda glasses. milk powder, & smooth. Pour into 4 tall soda glasses.
till combined & SMOORITE CANDY

RICE KRISPIE FAVORITE CANDY In saucepan on med-heat, melt 4 TB butter, 4 cups miniature marshmallows in saucepan milk. Stir till smooth. Add 1 tsp vanilla. Remove from handlows In saucepan oil interest interest interest interest into greated out. Add 4 & 2 pice Krispies & coat well in warm mixture. Pack into greated out. Add 4 & 2 TB milk. Still scoat well in warm mixture. Pack into greased 9x12" pan cups till firm. Cut into bars & dip to coat each in combination. Rice Krispies & Sinto bars & dip to coat each in combination of 12-oz & chill till Tirm. Cut chips & 2/3 cup peanut butter, melted over hot water semi-sweet chocolate chips & 2/3 cup peanut butter, melted over hot water till smooth.

BUTTERSCOTCH SHAKE Into blender put 21/2-cups milk, 1/2-cup butterscotch sundae topping, 11/2-Into picture ice cream. Blend high speed till smooth. (Serves 2).

FRIED ICE CREAM BALLS

These are very much like the famous Chi-Chi restaurant serves with their Mexican-American cuisine. The cook who devised the formula for duplicating these asked me not to mention their name, since they still work for the restaurant, but the idea is so good, I must share it!

1/2-gallon carton vanilla ice cream 2 cupcake tines, each containing 24 wells—greased in Pam or wiped in oil

3 eggs well beaten 6 TB milk

3 cups fine cornflake crumbs 3 TB sugar 1 TB cinnamon

6 cups corn oil, in an electric skillet (11"x11"x2" in size—heated per instructions below)

1/2-cup (approximately) honey, warmed

Use ice cream scoop to measure out 24 ice cream balls, dropping each into cupcake tin well, sprayed as noted above, in Pam or well oiled. Freeze about 30 mins and freezer should register 10F-below zero for accuracy of temperature. While ice cream balls are in the freezer, combine cornflake crumbs, sugar & cinnamon. Keep mixture in shallow bowl. Set aside. Combine eggs with milk in another shallow bowl. Remove cupcake tins, one at a time, from the freezer. Work quickly. Coat ice cream balls, 1 at a time, first in crumbs, then in egg mixture, back into crumbs, shaping each more perfectly into rounded balls, as you roll in crumbs the 2nd time. Return each ball to cupcake tin. Freeze again 1 hour. Heat oil in skillet to 385F—. Remove 1 time at a time from from from the line into hot oil. time from freezer. Drop 1 coated ice cream ball at a time into hot oil, using slotted spoon to turn ball & fry ONLY 3 to 5 SECONDS!!! Remove quickly from oil with slotted spoon. Place each again in the cupcake time the warm honey cupcake tin and quickly return to freezer to freeze 1 hour. Warm honey to pouring controlled to the pouring controlled to to pouring consistency. Drizzle about 1 TB honey over each ball in the cupcake time. Sistency. cupcake tins. Freeze again several hours or till firm. Place balls, at serving time in Freeze again several hours or till firm. ing time, in parfait glass, lined with whipped cream from a spray-type container. Malaria glass, lined with whipped cream from a spray-type container. Make a halo of whipped cream around each ball. Place small dallop on the cherry on top of dallop on top of each ball and a whole Maraschino cherry on top of that. Serve of each ball and a whole Maraschino aday or two. that. Serve at once or return to freezer to serve within a day or two. Makes 24 in half.) Balls may be Makes 24 ice cream balls. (Recipe may be cut in half.) Balls may be individually. individually wrapped in plastic sandwich-sized bags and frozen to be used within a ^{Used} within 3 months.

Inofficial

Potato Chips

Peel 2-lbs potatoes and slice paper thin with either the wide side of your vegetable grater, a thin bladed sharp knife or a waffle shaped slicer that you can find in most dime stores. (See illustration). Rinse sliced potatoes in cold water and drain well on paper toweling, otherwise any excess liquid on them will cause some spattering when they're put into the hot oil. In a heavy 21/2-qt saucepan heat 11/2-pt vegetable or corn oil to 425 degrees (or use the highest temperature on your electric skillet). Fry only a half cupful at a time for about 2 to 3 minutes. Remove quickly with slotted spoon, or emerge them in a deep frying basket, to remove more quickly and safely. Spread out on toweling and sprinkle at once with salt, which helps to evaporate any excess oil so chips won't be "greasy". The salt usually rubs off when they're stored. (Two pounds of potatoes yields about 9 cups of potato chips.)

IN THE CHIPS!!! Who invented the potato chip?

(From HAVE A GOOD DAY publications, Wheaton, Ill.)

When diners at a resort in Saratoga Lake, New York, complained about the thickness of the french fries, the waiter took them back to the kitchen for trimming. The offended cook, George Crum, quickly made up a new batch of potatoes shaved paperthin, fried them, and sent them to the fussy eaters.

To the cook's astonishment, they were delighted with the strange food. On that night in 1853, George Crum introduced a new food, potato chips. Today it's a billion-dollar-a-year business.



CHEESE CORN PERSON TO THE CHEESE CORN PERSON

Beat way to make your own cheesecorn at home, is to use 1 cup good brand yellow hull corn for popping to 4 TB cooking oil, and this yields about 4-quarts popped corn. Heal oil in heavy 4-qt kettle. To determine when to add the popped corn to the hot oil, place 4 unpopped kernels at the North, South, East and West points of the hot oil in the bottom of the kettle. When these pop, quickly pour in popcorn, and just as quickly spread with spread with a spatula to cover the bottom of the kettle evenly. Add a tight fitting lid. As the corn begins to pop, shake the kettle from side to side, which allows the unpopped kernels to fall to the bottom of the pan and be sure to pop upon direct contact with the hot oil or just the heat of the bottom of the pan. When popping has ceased, spread the popped corn into serving containers. When popping has ceased, spread the popped corn. into serving containers, spraying it lightly with Pam-vegetable oil spray. At once sprinkle it with grated powdered cheddar or American cheese, which you will sind in which you vill find in a gold and brown container, wherever Parmesan is also sold. The named and usualis also sold. The powdered American cheese is put out by Kraft and usually available in most arrest and usually available in most arrest arrest arrest and usually available in most arrest arr ly available in most supermarkets.

Gloria Pitzer's Secret FAST FOOD Recipes

HOMEMADE POTATO CHIPS that militate the canned "baked" chips of the famous brand name was a challange for me. But a year of repeated tests finally turned up a combination of ingredients that were completely satisfying and so good for those of us who must stay away from "fried foods"!

2 cups Potato Buds (a product of Betty Crocker brand) 1/2-cup flour 1 TB salt 6 TB corn oil (not solid shortening) 10 TB cold water

Mix Potato Buds with flour and salt and combine the oil with the water. Mix the 2 together until you can shape it with your hands into a stiff ball of dough. Roll out paperthin between 2 sheets of waxed paper. Invert onto a lightly greased cookie sheet. Carefully remove top sheet of waxed paper, allowing dough to bake on the remaining sheet, supported by the greased cookie sheet. Bake at 350Ffor 15 minutes. Cool on the pan about 5 minutes. Remove the paper and break into pieces. Salt to taste or coat with either of the ^{2 recipes} below. Makes 2 qts chips.

SOUR CREAM CHIP COATING Mix together 4-cup non-dairy creamer powder & 2 tsp onion salt. Place in roomy bowl. Add broken chips coating them gently by turning with hands. Store in waxed Paper bags NOT plastic.

BARBECUE CHIP COATING Combine 1 tsp paprika, 1 non-dairy creamer powder, 2 tsp onion salt. Place in roomy bowl and add broken homemade chips, Store them carefully by hand. Store in waxed paper bags. (Do not heuse plastic bags or chips will become soggy and limp.)

BEER NUTS-no beer in these ...but will remind you of honey roasted peanuts. . .very, very good!

If you cut the syrup recipe from "Quacker Jack" in half and use 4 cups large peanuts with the skins on, in place of popcorn in recipe below, you have a pretty good imitation of Beer Nuts. Follow the Quacker Jack recipe as it otherwise directs for preparing syrup and coating the nuts, as you would the popcorn.

1 cup peanuts (without skins) 2 TB butter or margarine

5 qts popped corn 1/2-lb (2 sticks) butter or margarine 2 cups packed brown sugar 1/2-cup light corn syrup 1 tsp salt 1/2-tsp baking soda

Saute the peanuts in the 2 TB of butter or margarine about 5 mins. Drain peanuts on paper toweling. Sprinkle with salt to taste. Spread popped corn in large shallow baking pan and put it into a very low oven (about 250F-). This keeps the popped corn crisp and warm. Stir the peanuts into it gently. While this keeps warm in the oven, combine the 2 sticks of butter (or margarine) with the brown sugar & corn syrup and salt in heavy 2-qt saucepan. Cook mixture over medium heat, stirring constantly till sugar dissolves. Cook to "firm ball candy stage"-about 248F-on from remove thermometer—and heat at once. Stir in baking soda, allowing mixture to foam as you do this. Remove popped corn & peanut mixture from oven and drizzle it with the hot foaming syrup, in a fine steady stream. Stir lightly to mix well. Return to oven for almost an hour, stirring mixture about every 10 or 15 minutes and then cool thoroughly and serve—or store in airtight container in a cool place. Makes about 5-qts.

THE REAL PROPERTY.

SOFT PRETZELS

1 envelope dry yeast 1 cup warm water 1 TB sugar 31/4 to 31/2-cups all purpose flour



Place yeast, water & sugar in 1½-qt mixing bowl. Give it a stir just to combine it all & set your timer to let it stand in a warmish place 10 minutes. With an electric mixer, work in on low speed, about half of the flour to a smooth dough. Remove beaters. Work in enough of the remaining flour that you have a smooth, elastic type dough that is no longer sticky to the touch. Keep a little extra flour handy in which to dip your knuckles (as in our White Bread Recipe directions) and knead dough about 5 minutes. Do this right in the bowl. Take another bowl the same size and spray it with Pam or wipe it with oil. Place dough in this bowl. Turn it over once so that the top is now greased. Spray the inside of a plastic food bag with pam or wipe it with oil. Place the bag over the bowl, allowing about half of the bag to remain above the top of the bowl, giving the dough room to rise to 3-times its original size in bulk. This takes about 45 mins. If the dough touches the bag at all in rising, it shouldn't stick to it because you have greased it properly.

Setting the time for the 45 mins rising time helps! It might take a bit longer depending on the humidity and warmth in the room. Then when dough is about 2" above the rim of bowl, flour your fingers and punch the dough down, kneading it a minutes or two. Break off pieces 12" long. Shape into pretzels by twisting the 2 ends together twice and bringing them down into a kind-of-heart-shape. Arrange on greased cookie sheet till all have been shaped. Place cookie sheet in freezer uncovered for 1 hour. You don't want them to rise anymore than they have. At that time put 4 cups of water in an accomodating skillet with 4 TB baking soda. Bring this to a brisk boil & keep it boiling gently as you lift the pretzels, one at a time with a pancake turner and slip it into the water for 1/2minute. Remove with pancake turner. Let them drain a bit on paper towel & place 2" apart on the greased cookie sheet. Dust in coarse grind salt, or sea salt. Preheat oven to 450F-. Bake pretzels at 450F-14 minutes. Remove from cookie sheet at once. Enjoy them while they're hot. Makes 15 pretzels! Serve them with our homemade mustard!

POPPY COP Caramel Corn

V2-cup sliced almonds
V2-cup broken pecans
5-qts popped corn
1 c butter or margarine
2 c firm-packed brown sugar
V2- c light corn syrup
1 tsp salt
V2-tsp baking soda
Saute the nuts in 2 TB but-

Saute the nuts in 2 TB butter or margarine 5 mins. Drain on paper towels. Sprinkle with salt. Spread freshly popped corn in a large, shallow sheet pan. Put in 250 degree (very low) oven to keep warm & crisp. Fold in nuts.

Combine butter, brown sugar, corn syrup & salt in heavy 2-qt saucepan. Place on medheat stirring till sugar dissolves. Continue to boil to firm ball stage (248 degrees). About 5 mins. Remove from heat. Stir in baking soda. Syrup will foam. Take popped corn from oven. Pour hot mixture over it in fine stream. Return Stir to mix well. to oven for 45 to 50 mins stirring every 15 mins. Cool & serve or store room temp. Makes about 5 qts.

A 12-oz container of Poppy Cock at this time costs \$4!

Come close



1 cup water 2 TB cornstarch 42 cup light vinegar 1 tsp onion powder 1 TB celery seed i cup sugar

TB salt 4 TB butter 1/2-tsp black pepper 1 tsp celery salt

put everything thru blender 1 minute or till smooth. Pour into 11/2-qt saucepan cooking on medium till smooth ban, cooking Cool. Chill well before & thickened. 20 days Males wing. Keeps 30 days. Makes 21/2-cups.

GYROS

(Pronounced yee-rose) It is almost impossible to recreate this Greek Sandwich specialty at home unless you have one of the syros rotisserie units used in the Greek restaurants. However, using leftover roasted leg of lamb, you can recreate a close kissing cousin, if

you're willing.

Use a 5-lb leg of lamb roast, wiping surface with sliced cloves of garlic & dust surface of roast liberally in salt & pepper. Place meat fat side up on rack in open shallow roasting pan. Do not add water. Do not cover pan. Basting is not necessary. Roast meat at 325F-for 30 to 35 minutes PER POUND, or till meat thermometer inserted through thickest portion of roast, registers 175F-. Cool and seal in foil. Chill several hrs or overnight. Slice meat paper thin for Gyros. Bring large skillet containing 1" water to brisk boil on high & drop in few slices of lamb at a time for only a minute or 50 just to thoroughly heat slices. Drain briefly and place slices on Pita bread hollows, topping each with the following sauce.

GYRO SAUCE l cup plain yogurt 4-cup finely chopped, peeled cucumber 4-cup finely chopped onion 2 tsp oil (olive oil preferred) 1/8 tsp garlic powder W-tsp sait pepper to taste

Combine all ingredients, stirring well and store in covered container in refrigerator to use within a week. Makes enough for 8 Pitas filled with lamb slices.

CRACKER SNACKERS

1 cup oil (not olive oil) 0.4-oz pkg Ranch Dressing Mix 1 TB dry dill weed dash garlic salt

an 11 or 12-oz pkg oyster crackers

Put the 1st 4 ingredients into blender, blending 1/2-minute or till well combined. Put crackers into 1-gallon plastic container with tight fitting lid. Pour oil mixture over crackers. Let stand at room temperature at least 24 hours before serving. Turn the container several times a day to keep mixture well coated. Serve as you do potato chips. Serves 6 to 8 adequately or 2 foolishly!

PIZZA LOGS

PIZZA LOGS (Pizza Subs like Captain 2's)

6 long crusty dinner rolls 16-oz jar Prego spaghetti sauce 12 thin slices Mozzarella 8-oz thinly sliced pepperoni 8-oz can drained mushrooms

Split rolls and arrange cut-sideup on cookie sheet. Spread spaghetti sauce liberally over surface of each half of roll & arrange slice of Mozzarella on it next. Arrange pepperoni slices & mushrooms over each. Broil 6" from boiler heat, for 5 to 6 minutes or till cheese is bubbly. Serve at once. For 6.

SUB SANDWICH SAUCE

2/3 cup mayonnaise 1/3 cup bottled Catalina or French Dressing 2 TB sweet pickle relish 1 TB dry minced onion TB sugar 1 TB bottled Italian dressing

Stir all ingredients together thoroughly. Store in covered container, refrigerated, to use within 2 weeks. Makes 11/2-cups

HERO SANDWICH SAUCE Stir together 4-cup bottled Italian 4-cup ketchup, 2/3 cup mayonnaise, 2 tsp sugar. Spoon over Hero sandwich fillings. Makes 14-cups मार्गित्रप्रतिन्तु ।

Just like our Peanut Butter Cups, this candy is a simple basic 3-ingredient combination. Boyer Candy Company in Altoona, Penna, makes the commercial "Mallow Cup" candies. They aren't easy to find in some areas, and our European readers love the idea of have

SHALLOW CUP MARSHMALLOW CANDIES

In top of double boiler over gently simmering water, melt 8-oz bar Hershey Milk Chocolate with 4 TB butter, ½-cup bottled marshmallow creme. Stir till smooth. Put 1 cup flaked coconut on an ungreased cookie sheet into a 375F—oven till lightly browned. Stir coconut frequently to brown it evenly. Cool it and crush it fine with rolling pin. Stir it into chocolate mixture. Place rest of that jar of marshmallow creme (usually a 7-oz jar such as Kraft puts out), in a heat-proof bowl. Place in a pan of simmering water till it is of a "pouring" consistency. Divide half of the chocolate mixture between 24 miniature muffin paper liners. Divide the marshmallow chill till firm or "set". Makes about 2 dozen candy cups.

PAN SIZED MALLOW SQUARES

Rather than fuss with the paper liners and such, make a quick job of it by altering the shapes, simply taking half of the chocolate mixture and spreading it evenly over bottom of buttered 9" square pan. Then pour the warm marshmallow creme over that and as soon as the creme has "set" a bit, spread remaining half of chocolate over that. Let it stand at room temperature about an hour. Then cut into squares. Makes about 24 squares.

1 cup sugar

34 cup light corn syrup

2 tablespoons butter or margarine

1 teaspoon peppermint extract

Butter sides of a heavy 2-quart saucepan. In pan stir together sugar, corn syrup, ½ cup water, and ½ teaspoon salt. Add butter or margarine. Cook over medium heat, stirring constantly, till mixture boils and sugar is dissolved. Attach candy thermometer. Cook without stirring till candy thermometer registers 248°. Remove from heat. Stir in peppermint extract and food coloring. Pour into a buttered 8x8x2-inch pan. Let stand till cool enough to handle. With buttered hands shape into ball. Return to baking pan, allowing the ball to flatten naturally. When it is cold, wrap in clear plastic wrap. Store overnight or up to 2 weeks at room temperature.

Unwrap taffy and place in a well-buttered 8x8x2-inch baking pan. Bake at 300° about 6 minutes or till just heated. Remove and let stand 5 minutes or till cool enough to handle. With buttered hands, pull taffy till light in color. Pull into long strips. Snip in 2-or 3-inch pieces. Wrap in clear plastic wrap. Makes ¾ pound.

-II- MOURSELF

T. See

Caramel Apples

6 flat wooden apple sticks o medium apples stems removed 1 cup granulated sugar 1 cup light corn syrup Well can Eagle Brand Milk DIST butter or margarine 1 tsp vanilla

Insert wooden stick into stem Insert each apple. Be sure the and or are well washed and apples Set aside. In a heavy dried, saucenan combined drieu. saucepan combine all but butter & vanilla. Stir over medium heat constantly & gently till mixture reaches "soft ball" stage (230F— on candy thermometer). Remove heat. Cool 10 mins in pan. Drop in butter. Add vanilla. Beat just to combine thoroughly. Work quickly to dip each of the apples into mixture, tilting the apples and the pan as necessary to apply mixture to apples. Place apples stick side up on greased waxed paper to cool till set. Wrap in small plastic sandwich sized bags that have been sprayed inside with Pam.

OPTION: Soon as each apple is coated in candy mixture you can dip apple briefly into dish containing chopped nuts.

Place 1 cup peanut butter in heat-proof cup & set in pan of hot water on low heat, till it's smooth. In top of double boiler over hot water, melt 12-oz pkg Hershey's milk chocolate chips with 1 more cup peanut butter, 4-TB butter or margarine, stirring till smooth. Grease a miniature muffin tin generously & place 1 TB warm chocolate mixture in bottom of each muffin well. Then place 1 TB of melted peanut butter over that & 1 TB more of chocolate mixture over peanut butter layer. Let set till firm. Makes 2 dozen candies.

OVEN FUDGE

1/4-cup milk 1/4-lb butter or margarine 1/3 cup Hershey's cocoa (unsweetened) powder 1-lb powdered sugar

Put all 4 ingredients into 21/2quart baking dish & place in 350F—oven for 10 minutes. Stir 2 or 3 times with rubber bowl scraper, during baking time. At end of 20 minutes or when completely melted, remove from oven & beat on high speed with electric mixer. Spread quickly in bottom of greased 9" foil pan. Chill 1 or 2 hours to till firm enough to cut into 36 squares.

JPDATE

FOR CHILDREN OF ALL AGES

Wash apples; dry thoroughly. Insert wooden skewer into stem-end of each. Combine sugar, corn syrup and water in deep saucepan. Cook slowly, stirring constantly, until sugar is dissolved. Add enough coloring to color deep red.

Cook slowly, without stirring, to 300 degrees - or till small quantity dropped into cold water becomes brittle. Remove from heat; add oil of cinnamon, stirring only enough to mix. Place over boiling water. Dip apples, one at a time, twirling as apple is removed. Place on waxed paper; cool.

⁶large red apples 2 cups sugar ^{1/2} cup light corn syrup 4 cup water Red vegetable coloring Few drops oil of cinnamon

Niagana

NIAGARA FUDGE

4-oz unsweetened chocolate ½-cup milk ¼-lb butter 2/3 cup light corn syrup 2 cups granulated sugar 3½-cups powdered sugar 2 tsp vanilla

Grease 9" loaf pan. Line with strip of greased waxed paper, placed in pan so that you have a 2" overlap at each end with which to later lift firm fudge from pan. Bring 1st 5 ingredient to boil, stirring constantly 6 mins. Remove from heat. With electric mixer beat in powdered sugar & vanilla till thickened. Pour into prepared pan. Chill 24 hrs. Remove from pan & slice as you would bread.

Use 4-oz white chocolate bark in above recipe for vanilla fudge.

1½ teaspoons es-

mint or oil of

spearmint

wintergreen or

sence of pepper-

LOLLIPOPS

2 cups sugar

1 cup light corn
syrup

1/2 cup water

½ teaspoon red or green food

coloring

Grease small gelatin molds and place lollipop skewers 4 inches apart on oiled baking sheets. Combine sugar, corn syrup and water in saucepan. Cook over medium heat without stirring, to 300°F. or until a small amount of mixture separates into threads which are hard and brittle when tested in very cold water. Cool slightly. Add coloring and flavoring; blend. Drop candy mixture from tip of teaspoon over skewers to form 2-inch discs. Pour enough candy mixture into greased molds to cover bottoms. Make holes with a toothpick before mixture is set. If syrup hardens before all of the lollipops or ornaments are made, return pan to low heat only long enough for the syrup to melt. When candies are cool and hard, decorate, if desired, with consugar ** frosting through a decorating tube. Makes 31/2 dozen lollipops or ornaments.



Reprinted from Winter-84/85 Cook's Quarterly

A no-bake creation that I feel is absolutely wonderful! Reminded me of a chocolate covered cookie put out by Keebler. Be sure to only use a metal pan-not Pyrex for this as hot caramel mixture may cause the Pyrex glass to

14 Club Crackers

4-lb (1 stick) butter or margarine
1 cup fine Graham cracker crumbs
4-cup packed brown sugar
4-cup granulated sugar
1/3 cup milk

6-oz pkg chocolate chips 2/3 cup peanut butter

Arrange 7 of the Club Crackers to fit into the bottom of a greased or Pam sprayed 9x12" pan. In a 11/2-qt saucepan on medium-high, melt butter (or margarine). Stir in Graham Cracker crumbs*, both sugars & milk. Cook, stirring this constantly till it comes to a boil. Continue stirring constantly and let it boil very gently for exactly 5 minutes (set your timer). Remove from heat and pour over layer of crackers in prepared pan. At once arrange remaining 7 Club Crackers over hot mixture. Melt chocolate chips with peanut butter in top of double boiler over simmering water & stir till smooth & every last chocolate chip is melted. Pour over top layer of crackers, and spread it evenly to cover. Chill about 1 hour. Score into squares or bars. Makes a reasonable amount for reasonably satisfying 6 people—or 2 who eat like pigs!

NOTE ON GRAHAM CRACKER crumbs — To make 1 cup of fine crumbs, break up 16 "square" Graham Crackers and place in blender. Blend high speed, on/off till powdered. Or place 16 square Graham crackers into plastic bag and smash them with rolling pin.

CHEESE CRACKERS

CHEED flour with 1/3 cup butter (not margarine) till crumbly, using his plender or 2 forks. Work in 2-oz (scant cupful) shredded of using Mix 1 cup flour with 1/3 cup butter (not margarine) till crumbly, using pastry blender or 2 forks. Work in 2-oz (scant cupful) shredded Cheddar pastry a dash or 2 of cayenne pepper, 1/8 tsp paprika. Sprinkle mixture cheese, a cold water, mixing as you would a pie crust dough, trying not with 1½-TB cold water, mixing as you would a pie crust dough, trying not with 1½-TB too much. Shape mixture into ball. Roll out ¼' thick on flour to handle it too much small round cookie cutter dipped first in flour Arrows. to handle it too much. Sharp and cookie cutter dipped first in flourto harface. Cut with small round cookie cutter dipped first in floured surface. 1" apart on Pam sprayed cookie sheets. Bake at 3505. Arrange to marriace. Cut with single shaped cookie sheets. Bake at 350F—8 to 10 crackers or till nicely golden, but not browned. Cool on baking sheet for 10 crackers. ed shers 1" apart on the strange crackers 1" apart on the strange crackers 1" apart on the strange crackers of till nicely golden, but not browned. Cool on baking sheet few minmins or till micery crackers carefully to paper towels to continue cooling till utes, Makes about 3 dozen crackers. utes, Makes about 3 dozen crackers.

SHINY TOP BROWNIES

8.02 box Baker's semi-sweet chocolate 4 large eggs

1.1/3 cups powdered sugar

2 tsp vanilla 1-1/3 cups Bisquick

Grease bottom ONLY of 9x12x2" pan. Melt chocolate over hot water, or in Grease portion of water, or in 1/2 of Pyrex mixing bowl in Micro on "Defrost". Meanwhile place eggs in a small, deep, narrow bowl & beat on high speed with electric mixer for 3 small, ueep, live mixer for 3 minutes (set your timer)! Add powdered sugar. Beat another 3 minutes. (Don't begrudge one second of this beating time, for this step creates the thin, sugary top on the brownie that sets this recipe apart from all others). thin, sugary to be seen seconds & then scrape mixture quickly into bowl containing the still-warm, melted chocolate, beating to blend it quickly. At once add biscuit mix. Beat another minute or two, or till thoroughly blended. Spread batter in prepared pan, scooching every bit of batter into each corner, otherwise the brownies bake in the pan unevenly. Bake at 325F-about 30 to 35 mins or till toothpick inserted into center comes out clean. Cool in pan on wire rack. DO NOT use knife to cut these or shiny top will crumble - instead, run pancake turner under cold water and insert it straight down through cooled brownies, scoring it, rather than cutting it, into neat little squares. Makes 32 pieces. Freezes well!

PEANUT BRITTLE

In 2-qt heavy saucepan combine 1/2-cup dark corn syrup & 1/4-cup molasses and 4-cup granulated sugar with 2 TB butter or margarine. Stir till blended over medium heat. Gradually increase heat to bring mixture to a boil, continuing to stir constantly. Boil mixture gently to 280F-on candy thermometer or till small drops into cup of cold water, separate quickly into hard threads. At once stir in 1 cup salted (no skins) peanuts and just as quickly stir in 1/8 tsp baking soda. As mixture foams, immediately pour it into a 9x13x2" well greased pan. Let set at room temperature several hours till hardened. Then break into pieces. Makes little less than a pound of candy.

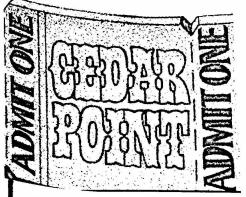
FUDGE LIKE SEE'S (Calif)

In top of double boiler over hot water, melt 1/4-lb butter & 12-oz pkg semi-sweet chocolate chips, stirring till smooth & very hot.
Leave it over hot water while you put 2 eggs into blender, high speed thick & lemon-colored. Slowly beat eggs into hot mixture, using electric mixer on medium speed. Next beat in 1-lb powdered sugar little at a time, till smooth. When blended well, beat in 1 tsp vanilla just to combine & pour it into buttered 9" square pan. Chill firm. Cut into squares. (1-lb).

FUDGE - MACKINAC ISLAND

1/4-lb butter or margarine 12-oz pkg semi-sweet morsels 1-lb can chocolate frosting

In top of double boiler over gently simmering water, combine all 3 ingredients, stirring till smooth & piping hot, but not boiling. Use portable electic mixer to beat 1 minute on high speed & pour the fudge into buttered 9" square pan to chill till firm. Cut into squares. Makes about a pound.



FIVE POUNDS OF FUDGE

2 pkgs (12-oz each) semi-sweet chocolate chips ½-lb-(2 sticks) margarine 7-oz jar marshmallow creme 13-oz can PET evaporated milk ½-cups granulated sugar 1 TB vanilla

2 cups chopped walnuts

Oil a 15x11x1" pan. Put 1st 3 ingredients in large bowl. Put Pet milk & sugar into 2-qt saucepan. Cook, stirring constantly over med-high, bringing it to boil. Let boil briskly for 9 mins, stirring frequently. Pour hot mixture over ingredients in bowl. Beat with electric mixer on med-speed, till smooth. Add vanilla. Stir in nuts—optional). Spread evenly in prepared pan. Chill several hours before cutting into squares. Makes 5-lbs.

Marshmallow Balls

6 1¾-ounce chocolate-coated English toffee bars, broken up 14-ounce can sweetened condensed milk

1/4 cup butter or margarine 48 marshmallows

1 cup crisp rice cereal crushed

In saucepan combine toffee bars, milk, and butter or margarine. Cook over medium heat about 20 to 25 minutes till toffee is melted, stirring often. Cool slightly. Dip marshmallows in toffee mixture. Roll in cereal. Dry on waxed paper. Makes 4 dozen.

FONDANT

In a saucepan combine 2 cups sugar with 3/4 cup water and 1 tablespoon light corn syrup and cook the syrup over low heat, washing down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water, until the sugar is dissolved. Increase the heat to moderately high and cook the syrup, undisturbed, until a candy thermometer registers 240° F. Pour the syrup onto a moistened smooth surface, preferably marble, and let it cool for 1 to 2 minutes. With a metal or wooden scraper work the syrup from the edges toward the center until it is white and creamy, scrape it into a ball, and knead it until it is smooth. The fondant will keep indefinitely, wrapped and chilled. Makes about 2 cups.

MARZIPAN

2²/₃ cups blanched almonds (12 ounces)

2 slightly beaten egg whites

2 teaspoons almond extract

4½ cups (1 pound) sifted powdered sugar

2 to 4 tablespoons orange juice or orange-flavored

In food grinder, using finest blade, grind almonds four times. Combine ground almonds, egg whites, extract, and powdered sugar. Add juice, 1 tablespoon at a time, till mixture becomes easy to handle. Knead with hands. till smooth. Form into desired shapes-fruits, vegetables, flowers—using hands or small molds. Let stand on waxed paper to Ury. Color with food coloring that has been diluted with a little water; use cocoa powder, dry and diluted for brown tones (on potatoes or mushrooms). Allow to dry. Keep refrigerated. Makes about 2 pounds.

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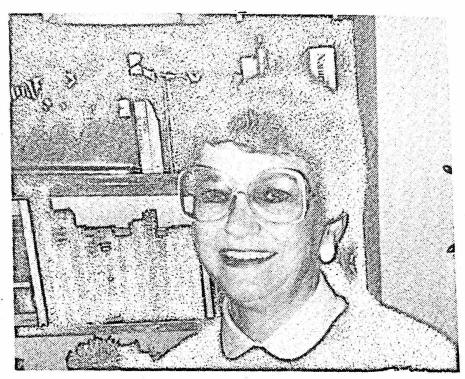
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